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CHOPSTICKS NY®

Autumn Drink Issue

Sake ABC:
How It's Different from Wine

Shochu Advanced:
Enjoy Shochu Cocktails at Home



Preview

Eat Up. Drink Up. Japan

www.chopsticksnyc.com

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MIO SPARKLING SAKE



松竹梅
Sho Chiku Bai

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In this issue, we feature sake and shochu, alcoholic beverages that Japanese people have enjoyed for centuries. Learn more about the beverages and enjoy them more.

02 **PREVIEW: EAT UP, DRINK UP, JAPAN EVENT**

Chopsticks NY will present its very first Sake and Food event, "Eat Up, Drink Up, Japan" on October 27. During the event, we will divide Japan into six regional blocks and offer craft sake from each block and matching food made with regional delicacies. Feel a sense of Japan's "terroir".

FEATURE: AUTUMN SAKE & SHOCHU ISSUE

04 **Sake ABC: How It's Different from Wine**

Sake and wine are often compared to each other. Learn the different features and enjoy both beverages more.

12 **Shochu Advanced: Enjoy Shochu Cocktails at Home**

Knowing the features of this distilled alcoholic drink will help you make shochu cocktails. Ten recipes are introduced here.

WHAT'S NEW

- 18 **Media:** New Digital Contents
Featuring Japan's Traditional "Dou"
- Art:** The First "Nihonga" Gallery in New York
- Beauty:** Shiseido's Eyeliner Collections
- Food:** Umami Enhanced Gyoza
Dumplings from Day Lee Pastry

- 20 **FOOD**
- 21 Grocery List
- 21 "WAI" Cooking
- 24 Japanese Restaurant Review
- 26 Japanese Restaurant List

- 39 **LIFESTYLE**
- 39 Sub-Cul Waichi Kit Kat
- 40 Shop List
- 41 Product Review: Taugaru-sun
- 42 Focus: Welop Japanese Book
- Biding
- School Guide
- 43 Japanese Crossword
- 46 Beauty & Health Tricks
- 48 Beauty/Hair Salon List
- 49 Health Clinic List
- 50 Japanese Travel Shoryudo

- 53 **ASIA**
- 53 Asian Travel: Jaipur, India
- 55 Asian Restaurant Review
- 56 Asian Restaurant Guide

EVENT / ENTERTAINMENT / LEISURE

- 57 Exhibition
- 57 Performance
- 58 Workshop
- 58 Event
- 58 Happenings

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Mark Your Calendar on October 27 (Fri)

Eat Up. Drink Up. Japan

Chopsticks NY magazine will present its very first Sake and Food event, "Eat Up. Drink Up. Japan" on October 27. During the event, we will divide Japan into six regional blocks and offer craft sakes from each block and matching food made with regional delicacies. Participants can appreciate sake from all over the country and feel a sense of Japan's "terroir." Check out the regional features below and the menu on the next page, which you can enjoy during the event.

Chugoku & Shikoku

The mild climate gives unique characteristics to this region consisting of Okayama, Hiroshima, Tokushima, Yamaguchi, Kagawa, Tokushima, Ehime, and Kochi Prefectures. The unique locale with both warm weather and warm water is great for harvesting oysters, blowfish, and buri. Also, fruits such as various kinds of citrus, peaches and grapes are great to grow. The smallest prefecture, Kagawa, is the home of Sake's sake.

Chubu & Tohoku

The central part of Japan faces both the Japan Sea and the Pacific Ocean and has deep mountains. Consisting of Yamanashi, Nagano, Ishikawa, Toyama, Fukui, Nagano, Shizuoka, Gifu and Aichi Prefectures, each prefecture has a unique food culture deeply related to its local climate. The western part facing the Japan Sea is known for unique ocean harvests such as lang crab and kani. Also, Gifu is known for its high quality and high quantity rice production. Landlocked prefectures also offer agricultural and livestock farming produce.

Hokkaido & Tohoku

Japan's northernmost block consisting of seven prefectures, including Hokkaido, Aomori, Akita, Iwate, Yamagata, Miyagi and Fukushima. Famous for northern seafood such as salmon, lang crab, sea urchin, bluefin tuna and quality kani. To survive the long, cold winter, locals tend to prefer salty and full-bodied dishes.

Kyushu

This southernmost region includes Fukuoka, Saga, Nagasaki, Oita, Kumamoto, Miyazaki, Kagoshima, and Okinawa and tends to have richer, sweeter cuisine than the other regions. Even in the pre-modern era Kyushu was open to foreign countries like Portugal, the Netherlands and China, and from this a unique food culture developed. Also, the warmer climate allows agriculture and livestock farming to thrive as well.

Kinki

Composed of the seven prefectures of Kyoto, Osaka, Nara, Hyogo, Mie, Shiga, and Wakayama, the Kinki region offers both elegant dishes and casual eats. It was developed around the ancient capital cities of Kyoto and Nara and is associated with the noble class as well as the traditional commercial city of Osaka, a bustling intersection of various cultures. Also, the port city of Kobe in Hyogo has developed a unique blend of Western and Japanese cultures. Coastal prefectures enjoy warm water seafood harvests.

Kanto

Tokyo, Ibaraki, Tochigi, Gunma, Saitama, Chiba and Kanagawa form this block. The majority of this area known as Kanto Plain is flat, and this makes it ideal for agricultural produce, such as sweet potatoes, daikon radish, Japanese leeks and more. Also, coastal areas such as Chiba and Tokyo are blessed with benefits from the ocean. This area is the most populated in Japan, and foreign influences and cultural mixing can be seen in its cuisine.




Dishes you can savor during the Eat Up, Drink Up, Japan event

Vegetarian dishes are indicated with a  mark.

Hokkaido & Tohoku Region

Sakura Panko-zushi topped with ikura (salmon roe)
Daisho Dofu (Tofu topped with dashi sauce full of seasonal vegetables) 
Sho-kyu Minamoto Beef Tongue Roast served with Grated Japanese Yam

Kanto Region

Utsunoyoshi Uoyu (Pon-fried gyoza dumplings full of nappa cabbage)
Deep-Fried Morifish with ginger zest
Pan-fried Man served on Cucumber 

Chubu & Tohoku Region

Nagoya Tebasaki (Deep-fried chicken wing soaked in special sauce)
Somenetsu Daikon Radish topper with Yuzu Mayo Sauce 
Sasa-zushi (Sushi tossed with chikatsu and vegetables served on a bamboo leaf)

Kinki Region

Osanzoyoshi (Savory pancake with pork and vegetables)
Tokone-zushi (Sushi rice mixed with marinated tuna and vegetables)
Nasu Dengaku (Roasted eggplant dressed with miso sauce) 

Chugoku & Shikoku Region

Tsu-nishiki (Rice cooked with radish strips and dashi from the fish)
Kansu Tatakai (Seared bonito)
Shoyu Miso (Roasted fava beans marinated in shoyu bean sauce) 

Kyushu Region

Gani Udon (fried vegetable tempura) 
Assorted Wajyo Dori
Pork Kake-on (Pork belly simmered with shoyu bean sauce)
Menu item is subject to change due to availability of ingredients



Food will be cooked by Cook & Kiki, a New York-based food consulting company, helmed by former Japanese and Hokkaido chef, Mitsuo Kiki.

Sake

Over 20 brands of sake, at least five brands for each region, will be served along with the dishes above. Brands include (listed from northern region to southern) Daikanyu (Shindo Sake Brewery), Minamigawa (Imaba Shuzo), Kubota (Asahi-Shuzo Sake Brewery), Tengenji (Shuto Sake Brewing), Shimehatsura Jun (Miyao Sake Brewing), Miyazakura (Miyazakura Brewery), Shiro (Kiwashima Sake Brewery), Umenoyado Umesaku (Umenoyado Brewery), Ikuto (Daiko Sake (U.S.A.), Inc.), Dassai (Asahi Shuzo Co., Ltd.) and Koku Mo 54 (Sagami Shuzo). The full sake list can be found online at www.chopsticksliveeventinfo.com by October 15.

Daigyo Counter (VIP Room only)

Using sake rice milled more than 50%, daigyo is considered to be the highest quality sake. A sake sommelier will serve a selection of daigyo sake with different taste profiles. This is a great opportunity to compare aromas and tastes of several daigyo while listening to the sommelier's stories.

Matcha Counter (VIP Room only)

Several grades of matcha will be served, allowing guests to try different taste profiles.

Time

October 20 (Fri)

Lunch Session: 11:30 am-2:00 pm, Dinner Session: 6:30-9:30 pm

Location

4 W 43 Building NYC EVENT SPACES

4 W 43rd St. (bet 5th & 6th Ave.) New York NY 10018

Admission

\$35 for Lunch Session

\$55 for Dinner Session

(Dinner will be served in addition to the lunch above.)

\$75 for Dinner VIP

(Early entry fees \$30 per person access to VIP lounge with Daigyo counter and Matcha counter.)

For tickets: Go to chopsticksliveeventinfo.com / Event inquiries: 212-431-9800

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Sake ABC: How It's Different from Wine

Sake and wine are often compared to each other. They are similar in the way they are brewed, have similar alcohol content of about 10-16% on average, and are often enjoyed by pairing with food, but there are some fundamental differences. If you know their different features, you can enjoy both beverages and make your dining experience richer.

Regional Features: Climate, Water and Food Culture

What factors do you think of when choosing wine for dinner, a party or a nightcap? You might think in terms of either white or red, production location, grape variety, cuisine you will eat and price range. That can easily narrow it down for wine, but when it comes to sake that might not be the case.

Unlike wine that is made from locally produced grapes, sake is not always made from locally produced rice. There are a handful of rice varieties optimal for brewing sake, and they cannot be produced everywhere in Japan. For example, a brewery that experiences a cold winter is great for brewing sake, but not for growing sake rice. So breweries that can not grow those varieties buy them from other regions. However, in many regions, brewers and farmers are trying to develop sake rice varieties that can be grown in their local soil. These efforts have paid off, as we see more and more craft sake made from regional rice. However, the majority of sake production, especially for higher grade sake, requires sake rice varieties grown in specific regions.

What determines the regional flavor of sake is often water. Each brewery uses local water, which is usually sourced from underground. The mineral content and water quality are closely related to the soil of each region, just like the concept of terroir for good wine. Also, the climate of the region affects the flavor. Sake brewing takes place from autumn to winter, and the temperature during the brewing process influences the way rice ferments, and ultimately produces sake of different flavors. It is just like agricultural produce that is affected by the weather.

But probably the most important factor to know about as consumers is regional food cultures. Each brewery has usually developed sake flavors in order to accompany what the local people eat. Although there are

many national brand sakes meant for national consumption, most of the craft sake brewed locally is produced to be paired with local food. The sake market is still too small to be sold by region in liquor stores, but if you are really into sake you can start checking the origin of production on the back of the label or check regional features online before buying it. In general, as Japanese cuisine focuses on seafood most sakes go well with seafood dishes. As Western food and ethnic food influences are currently seen in Japanese cuisine, more and more breweries produce sake for those cuisines. This is the realm of sake sommeliers, and it is fun to ask them about these unconventional pairings.

Rice Milling (Polishing) Rate and Drinking Temperature

It has nothing to do with regional differences, but you need to know that rice milling rate affects the flavor of sake, and this is something wine drinkers have. The more they mill, meaning the size of the remaining rice is smaller, the more the sake tends to have a cleaner taste and more elegant aroma. The milling rate number indicates the size of the remaining rice, so the smaller the number the more it is milled. The classification of daigango, gengo and others are determined by the milling rate. (For the classification, see the next page.)

Another way it is quite different from wine is that sake has a wide variety of drinking temperatures. Unlike wine, which is enjoyed chilled almost all the time, sake can be enjoyed chilled, at room temperature, lukewarm and hot. Each sake has its own best temperature at which to be enjoyed, and the recommended temperature is indicated on the bottle's back label. There are some sakes that are good at any temperature, showing different flavors as their temperatures change. These types of sake are perfect for accompanying course meals from beginning to end, even without putting them in an ice bucket to chill all the time.

Sake Glossary

When you delve into the world of sake, you will come up with terminology you are not familiar with. Here are the explanations of the sake glossary that will help you enjoy sake more.

Daiginjo: One of the factors that determines the "flavor" is the degree of rice which is polished off. Sake classified in the daiginjo category has less than 50% of the original rice grain remaining. The "percent of remaining grain size", "seimibai" in Japanese, is an important indication of how a sake will taste. The lower the number, the smaller the grain. In general, sake with a smaller number is more fragrant, elegant and better to be consumed chilled.

Ginjo: The same formula applies for the ginjo category. This is sake whose "percent of remaining grain size" is less than 60%, which means that about 40% of the rice grain has been milled away. Some distilled alcohol might be added.

Junmai: Literally meaning "pure rice," junmai refers to sake brewed only from rice, water, and rice koji, which has no extra alcohol added during the brewing process. This type of sake tends to retain a solid rice flavor.



Milled (polished) rice was added (steamed, brewed) and the process of stirring continues to keep the temperature consistent in the tank. Photo courtesy of Nishiki Biji Brewery.

Junmai Daiginjo is defined as "sake brewed only from rice, water and rice koji and using rice milled more than 50%." Brewing junmai daiginjo is more difficult and requires a higher level of technique, therefore, it is generally considered the highest quality of sake.

Junmai Ginjo: If a sake is labeled junmai ginjo, it is made from only rice, water and rice koji. The rice is milled to more than 40%.

Honjozo is sake whose "percent of remaining grain size" is more than 60% and less than 70%, and has some added distilled alcohol.

Muroka means "not fine filtered with charcoal," and it retains the freshly acquired sake taste. Skipping either the pasteurizing or filtering process or both, it allows the rice's inhearts to remain in the aroma, flavor and sometimes color of the sake.

Nigori is a coarsely filtered sake which has left the unfermented portion of the rice, giving the sake a cloudy white color or chunks of rice floating inside. Since the rice is still settling in the sake even after being bottled, some sakes are sparkling. Just be careful when you open it!

Nama or **Nama-Zake** generally refers to unpasteurized sake, which is characterized as having a fresh flavor. In the sake production process, *hi-no* (first pasteurization) takes place twice, once before storing the sake, and once before bottling, in order to inactivate lolo yeast. Since *nama* or *nama-zake* is made from skipping either one or both of these steps in the pasteurization process, lolo yeast is still active in this kind of sake. Nama-zake needs to be stored in a refrigerator.

Kimoto is one of the oldest traditional methods used in sake brewing. This system uses lactic acid bacteria that is naturally cultivated in the sake instead of using artificial ones. It requires a much longer time to make and requires more steps and labor as the bacteria are cultivated by hand. Although it is extremely difficult to carry out this process, sake employing kimoto style has a



Nigori, coarsely filtered sake, has enough body to match spicy szechuan food like The Gorn.

solid body and a distinct flavor, the way all sake used to taste.

Yamahai is a short form of "seimobai-shi-hakaba-moto." This style is quite similar to kimoto in terms of the process. Its name comes from the elimination of one of the processes called "seimobai-shi," the most difficult part of kimoto style brewing. Yamahai style sake tends to be high in acidity, full-bodied, deep and rich.



Sake made in "kimoto" or "yamahai" style is often best enjoyed hot.

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KINZANJI MISO

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千蔵の味噌
A Kinzanji Miso (M/M)



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NIHONSHU NO HI

Like Oktoberfest and Beaupréle Nouveau Day, autumn is the season that people celebrate harvests and alcoholic drinks brewed from what they yield. Japan also has a similar celebration day. In 1978, the Japan Sake Brewers Association established October 1st as "Nihonshu" no Hi (Sake Day) in order to encourage consumers to drink more sake and promote the sake industry. There are three stances as to why they chose October 1st as the day to celebrate sake. The first one is that the process of brewing sake starts in October, right after the rice harvest.

The second reason relates to the brewing season, but it is more directly connected to taxation rules. For about 60 years between 1896 and 1964, the Japanese brewery year started October 1st and ended September 30th of the following year. This brewery year was established by the National Tax Agency in order to determine the amount of sake produced so they could estimate taxable income. Neither calendar year nor the fiscal year were convenient for the agency because the brewing time overlapped two calendar years. In 1965, they modified the brewery year period for the convenience of allocating the amount of rice for sake brewing. The current brewery year starts on July 1st and ends June 30th of the next year, and this rule was applied not only to sake producers but also those of shochu, minn and fruit liquor.

The third reason comes from the kanji (Chinese character) for sake. It consists of two parts; the left is "senui" representing water and the right is "ton" meaning liquor pot. The ton character also symbolizes rooster, which is 10th out of the twelve Japanese zodiac signs and thought to represent October.

On Nihonshu no Hi, many sake related events are held nationwide such as tastings, sales promotion, releasing of new flavors and sake festivals. Naturally, from consumers' points of view, October 1st is a day when they can access many varieties of sake more easily and at reasonable prices.

*Nihonshu is a general term referring to native Japanese liquor. As opposed to words originating from Western cultures, such as whiskey, beer and vodka.



Shochu Advanced: Enjoy Shochu Cocktails at Home

Shochu is a distilled alcoholic drink enjoyed in Japan for centuries, and it's often introduced as Japanese vodka to non-Japanese. This explanation might give you a broad idea of what it is, but it does not correctly describe the thing called shochu. Shochu can be made from various base ingredients, all of which are potato, barley, rice, brown sugar, sesame, tea, citrus, daiginjo rice, and many more. And because of the beautifully expressed flavors of the base ingredients, shochu can be a great addition to America's cocktail-culture. Shochu is a part of culture. But enjoying shochu as a cocktail is actually pretty rare. And even though people still prefer shochu *se-is*, meaning on-the-rocks or out with melted ice and soda in order to appreciate its flavor. It takes mestizaje to blend it with other drinks, juices, mixers and bitters without losing the essence of its base ingredients. Therefore, before going to that level please review the basics summarized below. Then you can try making the amazing 10 shochu cocktail recipes introduced on the following pages, maximizing each alcohol's features.



What is Shochu? And What is Behind its Flavor?

Shochu, as defined by the government, is categorized into two types. Singly distilled with less than 45% alcohol content and multiply distilled with less than 35% alcohol content. The former is called **honkaku shochu** and the latter **ko-ru shochu**. Singly distilled honkaku shochu has a more distinct flavor from its base ingredients than multiply distilled ko-ru, and naturally the former is pricier than the latter.

Base ingredients are, of course, a major determination in producing shochu's unique characteristics, but there are other factors that come into play. The selection of **koji** is one of the things. Koji is a type of mold that breaks down base ingredients into sugar that is necessary for fermentation. Black,

white, and yellow koji are the three most of ten used in shochu making. **Water** is another factor in determining flavor. Distillers use local water, which contributes to producing unique shochu.

Distillers also play with distilling methods to obtain the desired taste. The **atmospheric distillation method** is conducted under normal pressure when the boiling point is 100°C, while the **reduced pressure distillation method** is conducted under reduced pressure, which enables boiling at about 50°C. The former method is perfect for retaining base ingredients' flavor, and the latter is effective in minimizing any excess flavors from ingredients.

Storing and aging methods may affect flavors as well. The environment and facilities where shochu is stored help shochu mature differently, resulting in different flavors.



Akazaru Mojito



INGREDIENTS Serves 1

- ☐ 4 oz Akazaru
- ☐ 4 oz either ice-sparking water
- ☐ 1/2 lime, juiced
- ☐ Mint leaves to garnish

DIRECTIONS

1. Add lime juice and mint leaves to a glass and muddle well.
2. Add ice and pour Akazaru and other gently.
3. Garnish with mint leaves.

Akazaru

Cultured with "Nara F50" beer as The King of Purple Sweet Potatoes. Akazaru boasts a deep and mellow aroma and distinct nutrients.
Korea: Ajou Co., Ltd. | <http://www.ajou.co.kr>



Creamy Lento



INGREDIENTS Serves 1

- ☐ 1oz Lento
- ☐ 1 oz Amaretto
- ☐ 1 oz Bering's Irish Cream
- ☐ 1 bag agave nectar
- ☐ Cinnamon powder to garnish

DIRECTIONS

1. Put Lento, Amaretto, and Bering's Irish Cream into a shaker with ice and shake well.
2. Strain into a Champagne flute glass with ice.
3. Carefully pour the agave nectar on top and garnish with cinnamon powder.

Lento

The brown sugar chocolate extract with classical music when vibration transcends through notes. It is a yellow and smooth in the taste.
Austria: Orange-Karen Brewing Corp. | www.ckc.co.jp



Flying Kappa



INGREDIENTS Serves 1

- ☐ 2 oz Kappa No Saeu Miso
- ☐ 1/2 oz yuzu juice
- ☐ (or 3/4 oz pineapple juice)
- ☐ 3 1/2 oz Monaca d'Alto
- ☐ (or sparkling sweet wine)

DIRECTIONS

1. Chill Kappa no Saeu Miso and yuzu juice mixture over ice.
2. Strain into a chilled Champagne flute glass.
3. Top with Monaca d'Alto.

Kappa no Saeu Miso

Infused with beer of sweet potato with a hint of miso is the beautiful feature of this product. Drink with caution and curiosity.
Kappa Distillery & Brewer Co., Ltd. | www.kyapco.co.kr



ichitini



INGREDIENTS Serves 1

- ☐ 1 1/2 oz Ichitaki Sakevodka 20%
- ☐ 1/2 oz dry Ginza
- ☐ 1/2 oz Monaca d'Alto

DIRECTIONS

1. Put all ingredients into a shaker or a glass with ice and stir.
2. Strain into a chilled martini glass.
3. Garnish with a lemon twist.

Ichitaki Sakevodka 20%

Made with Ichitaki and Ichitaki-ko, this happy powder alcohol makes a fluffy aroma and delicate fruit. Serve with a hint of a natural fruit.
Ichitaki | www.ichitaki.co.kr



Kyushu Club



- INGREDIENTS** Serves 1
- ☐ 1 1/2 oz 80-proof Gin
 - ☐ 1 oz Hibiscus Cool
 - ☐ 3/4 oz organic honey
 - ☐ 3/4 oz fresh lime juice
 - ☐ 2 strong dashes of Argentine brandy
 - ☐ 1 dash of Regan's orange bitters

- DIRECTIONS**
1. Mix all ingredients.
 2. Shake with ice and strain into a chilled martini glass.



Hibiscus Cool

Hibiscus is a rare citrus indigenous to Miyazaki Prefecture. Blended with sweet organic honey, this cocktail liqueur creates a fresh, zesty, spicy and elegant flavor. Kyushu Distillers & Bottlers Co., Ltd. | www.kyushu.com

Lento Cosmopolitan



- INGREDIENTS** Serves 1
- ☐ 1 1/2 oz Lento
 - ☐ 1/2 oz Cointreau
 - ☐ 1/3 lime juice
 - ☐ 1 oz cranberry juice
 - ☐ 1 tsp honey orkin syrup

- DIRECTIONS**
1. Put all ingredients into a shaker with ice and shake well.
 2. Strain into a cocktail glass.
 3. Garnish with a lemon twist.



Lento

This brown sugar liqueur matures with classical music whose vibration transcends through time. It is as modern and smooth as the music. Aomori Distillery & Bottling Corp. | www.aomori.jp

MIO Breeze



- INGREDIENTS** Serves 1
- ☐ 2 oz Takara Shochu
 - ☐ 6 oz lime juice
 - ☐ 6 oz Cointreau
 - ☐ 2 oz Takara MIO Sparkling Sake

- DIRECTIONS**
1. Fill shaker with ice about half way.
 2. Add Takara Shochu, lime juice and Cointreau in shaker.
 3. Stir or Shake.
 4. Double strain into flute glass.
 5. Fill the glass with Takara MIO to the top.



Takara Shochu

Takara Shochu has aged in 100-year-old casks. They blended multiple aged Shochu to make this extra fine uniquely delicious concoction. Takara Sake USA, Inc. | www.takaraisake.com

Mugi Martini



- INGREDIENTS** Serves 1
- ☐ 1 oz Dry Vermouth
 - ☐ 4 oz Yataiichi Mugi
 - ☐ Lemon to garnish

- DIRECTIONS**
1. Fill the shaker half way with ice.
 2. Add Yataiichi Mugi and Dry Vermouth.
 3. Stir or Shake.
 4. Pour into a glass and garnish with lemon twist.



Yataiichi Mugi

Yataiichi Mugi is made from superior barley with age old craftsmanship and modern technology. Characterized by its clean, dry taste and pleasant aroma. Takara Sake USA, Inc. | www.takaraisake.com

Orange Cocktail



- INGREDIENTS:** Serves 1
- ☐ 3 oz Kara Yokachi Icho
 - ☐ 1 oz orange juice
 - ☐ 1/2 oz lemon juice
 - ☐ 1 oz Cointreau
 - ☐ 1/2 oz gum syrup
 - ☐ Orange peel for garnish

DIRECTIONS

1. Combine all the ingredients in a shaker.
2. Stir or Shake.
3. Pour over ice in a glass.
4. Garnish it with orange peel.



Kara Yokachi Icho

Made from sweet potatoes in its entirety and by combining aged old craftsmanship with modern technology, Kara Yokachi ichu is a rich taste and low calorie. Tokoro Sake USA, Inc. | www.tokoro-usa.com

Sweet Potato Sour



- INGREDIENTS:** Serves 1
- ☐ 2 oz Ancho
 - ☐ 1 oz Dry Vermouth
 - ☐ 1 oz Citrus (preferably)
 - ☐ 1/2 oz white tequila
 - ☐ 1/2 oz Lemon AD or Nover
 - ☐ 1/2 oz lemon juice

DIRECTIONS

1. Mix all ingredients.
2. Shake with ice and strain into a chilled martini glass.



Ancho

Ancho is a full bodied and aromatic sweet potato shochu. Its nature allows mixes great with tea, gin, lime and any other drinks. Great Onits & Driver Co., Ltd. | www.oyd.com

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LENTO

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Acoustic equipment is affixed to the shochu storage tanks. For three months Lento matures while "listening" to classical music, which flows from the speakers on to the tanks. The rich, melting sensation, the fine flow and smooth mouthfeel are realized through the fusion of tiny particles caused by the acoustic vibrations, and through the love of the brewers. Its unique flavor with a hint of sweetness is a great addition in any cocktail.



JFC INTERNATIONAL INC.

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Kappa Imo (sweet potato) "Shochu"
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Heibess Cool "Shochu"
Smooth. Inviting. Passionate.

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All Things New from Stores, Products to Events

WEB

Digital Anatomy of Centuries-Old Japanese "DOU"

Theme of the latest issue of All Japan Airways (ANA) promotional media project series "IS JAPAN COOL?" The latest issue of the series, just released this August, digs into dou to show its essence, spirit and beauty.

IS JAPAN COOL? DOU introduces nine forms of dou, such as kendo, neto, shade, endo, nihan bayo, iacote, mado and kyado. Through the experiences of nine masters who have attained preeminence in their respective fields. It is presented in three forms of visual content: 4K views, realistic holograms of each dou master performing key techniques and manners, interviews in which the nine dou masters provide fascinating facts about each form of art and the necessary mindset when performing, and Ozone: a combination of 4K views and computer graphics which allows viewers to fully visualize movement from a 360 degree angle. This in-depth and graphic restoration of traditional Japanese dou culture successfully makes intangible assets tangible. IS JAPAN COOL? DOU is available in English and Chinese and accessible from anywhere in the world.

Info: www.is-japan.com/contents/index.html

"Dou," often translated as "do" and seen as judo (martial arts), shodo (calligraphy), sado (way of tea), and kado (Japanese flower arrangement), is a way of life in which one approaches the essence of existence by pursuing one's own field. This dou mindset is deeply embedded in Japanese culture and when explored, establishes people's discipline, persistence, endurance, gratefulness and mindfulness. Dou is the



Nine dou masters from the fields of judo, kendo, neto, shade, endo, nihan bayo, iacote, mado and kyado demonstrate movements and core mindsets.



With 4K views technology, the masters' every demonstration has been precisely recorded in 4K and can be seen from a 360-degree angle.



Adding computer graphics to 4K views, visitors can also appreciate the performance in virtual reality and motion.

ART

The First "Nihonga" Collection Gallery in New York

When it comes to art, New York seems to love everything, but there is a thing that the "art city" has missed for a long time: a gallery specializing in "nihonga." Translated into "Japanese painting," nihonga is a style of painting developed in Japan, which is unique in the way it uses mineral pigment for coloring and washes paper, hemp, silk and wood for canvas. Having opened its doors to the public this August, Sato Sakura Gallery is the first foreign branch of the Sato Sakura Museum of Art to specialize in showcasing contemporary nihonga works, which they define as works of Japanese painters born since the start of the Showa era (1926). While true to the basics of nihonga, these contemporary nihonga artists also employ techniques and aesthetics influenced by Western art. Sato Sakura Gallery aims to use the space as a hub to provide people from around the world with the opportunity to experience and be inspired by the wonder and diversity of contemporary Nihonga. At the inaugural exhibition, nihonga collections by 14 artists will be on display at the gallery, all of which take theme from sakura (cherry blossoms).

Info: 301 W. 22nd St. (bet. 10th & 11th Ave.), New York, NY 10011 | Tel.: 212/741-2125 | Sato-Sakura-Gallery-New-York

When it comes to art, New York seems to love everything, but there is a thing that the "art city" has missed for a long time: a gallery specializing in "nihonga." Translated into "Japanese painting," nihonga is a style of painting developed in Japan, which is unique in the way it uses mineral pigment for coloring and washes paper, hemp, silk and wood for canvas. Having opened its doors to the public this August, Sato Sakura Gallery is the first foreign branch of the Sato Sakura Museum of Art to specialize in showcasing contemporary nihonga works, which they define as works of Japanese painters born since the start of the Showa era (1926). While true to the basics of nihonga, these contemporary nihonga artists also employ techniques and aesthetics influenced by Western art. Sato Sakura Gallery aims to use the space as a hub to provide people from around the world with the opportunity to experience and be inspired by the wonder and diversity of contemporary Nihonga. At the inaugural exhibition, nihonga collections by 14 artists will be on display at the gallery, all of which take theme from sakura (cherry blossoms).



A Sleeping Cherry Tree (2015) by Junichi Higuchi, one of the most experienced nihonga artists, is the centerpiece of the gallery's inaugural exhibition, which will be held until October 29. It is painted with mineral pigments on Japanese paper and exhibits power.



The gallery plans to use the 3,000-sq-ft space not only for displaying contemporary nihonga works, but also for holding lectures, gallery talks, and workshops to spread the beauty and spirit of nihonga to the world.



Minerals used by nihonga painting are shown in display at the center of the space.

BEAUTY

Perfect Eyeliners Inspired by Japanese Arts and Crafts

As summer heat cools down, we change our stylish gaze toward cold seasons. To get a head start, Shiseido, a century-old Japanese cosmetics and skincare brand, released autumn collections in August. Among reinvigorative items, two new eye makeup products get our attention, particularly because they are unique in the way which they incorporate Japanese artistic traditions.

Created with an inspiration of "sumi," the inkstone used in the Japanese art of calligraphy, **Introsake Eyelineer** is an intense, highly-pigmented gel eyeliner with precise application smooth texture and deep color tones. Formulating "Super Hydrate Water Binding DE DR," which provides extended and intensified moisture, the eyeliner allows you to effortlessly draw desired lines—bold or delicate—in one swift swipe of the hand without creasing, blurring, slipping or smudging. Also, it is resistant to sweat, water, airborne fading and smudging, and the perfection lasts up to eight hours. The container design is also inspired by Japanese inkstone used for calligraphy.

Although the Introsake Eyelineer comes with portable fine-tipped brush, it is highly recommended to use premium brush **Introsake Eyelineer Brush**. Made exclusively by Japanese artisans, the brush uses the highly-curved Kumanado brush head, renowned for its distinct difference over all other cosmetic brushes: each bristle retains its natural tip rather than being cut to shape. Also, the 30-degree fish scale angle provides the optimal position for unspoiled precision reach and ease of drawing delicate or bold lines.

Both **Introsake Eyelineer** and **Introsake Eyelineer Brush** are available at shiseido.com.



Introsake Eyelineer comes in six assorted shades of Shiseido's new Introsake Eyelineer. Available in Black, Dark Brown, Purple, Green, Blue, and Navy. When paired with the Introsake Eyelineer Brush, the pair glides on like ink onto paper in Japanese art of calligraphy.

Info: www.shiseido.com

FOOD

Day-Lee Pride Launches New Line of Umami Gyoza Dumplings

Ravioli, pierogi, momo, xiaolongbao—every food culture has its own style of dumplings, and in Japan's case, that's gyoza. Already popular as an all-day dish and bistro bar staple, gyoza is becoming a household name in the U.S. While gyoza from scratch is a little tedious, but you can enjoy its hearty, comforting flavor at home thanks to Day-Lee Pride's brand of frozen gyoza. The brand recently expanded its gyoza selection by introducing a new upgraded line: **Umami Gyoza Dumplings**.

Formulated into succulence or flavorfulness, umami is a taste delivered through the breakdown of protein in ingredients that release glutamates to generate the enticing, savory flavor. Day-Lee Pride's regular gyoza line is already rich in umami, but the new Umami Gyoza Dumpling line enhances its feature by using carefully chosen umami-rich ingredients without adding MSG, and it introduces savory taste buds in three mouthwatering varieties: Chicken & Pork (light with a hint of onion), Chicken & Shitake (light yet hearty) and Pork & Pork (rich and hearty). Made with only high-quality chicken leg meat and premium pork, the three gyoza varieties contain different blends of ingredients like kamabiko (fish cake), rice (Chinese Link), soy sauce, garlic and shitake mushrooms.

Easy to prepare by pan-frying, deep-frying, microwaving, steaming or adding into soups, Umami Gyoza Dumplings bring restaurant-quality taste to the dinner table in minutes. You can find their favorite Day-Lee Pride foods at national and local retailers across the United States.



Like most Day-Lee Pride products, Umami Gyoza Dumplings are free of preservatives, trans fats, and artificial colors with no added MSG. It's fully cooked and ready to eat in 5 to 6 minutes.

Day-Lee Pride www.dayleepride.com



Grocery & Sake Guide

The following is a list of stores who promote the Japanese food and items.

• Chopped is not available to pick up

GROCERY

LA JOLLA	M&M Grocery & Deli	Japanese
200 Broadway Ave. (M&M & T&M S.)		
201-265-4000		
LA JOLLA	Onizuka Midtown West*	
3610 Midway Blvd. (at La Jolla)		
201-265-4000		
LA JOLLA	Onizuka Midtown East*	
120 E. 10th St. (at 3rd & La Jolla Ave.)		
201-265-4000		
LA JOLLA	Kanaguri & Co. Inc.*	
201-265-4000		
LA JOLLA	NEGATA*	
115 E. 10th St. (at 3rd & La Jolla Ave.)		
201-265-4000		
LA JOLLA	Sweetest Meat Midtown*	
315 E. 10th St. (at 3rd & La Jolla Ave.)		
201-265-4000		
LA JOLLA	TDMY*	
201-265-4000		
LA JOLLA	H Mart H&A Kauai	
201-265-4000		
LA JOLLA	Winejoy	
201-265-4000		
LA JOLLA	Deanna Greenfield Village*	
201-265-4000		
LA JOLLA	Japan Provisions Reef	
201-265-4000		
LA JOLLA	M&M E. Village	
201-265-4000		
LA JOLLA	Sweetest Meat Antioch PL*	
201-265-4000		
LA JOLLA	New Kani Mat, LLC*	
201-265-4000		
LA JOLLA	No Japanese Delicacies	
201-265-4000		
LA JOLLA	Rosetta Wine*	
201-265-4000		
LA JOLLA	Toku-Mat*	
201-265-4000		
LA JOLLA	Sweetest Meat Sake*	
201-265-4000		
LA JOLLA	M&M's*	
201-265-4000		

LA JOLLA	Family Market*	Japanese
201-265-4000		
LA JOLLA	H & T Marketplace	Korean
201-265-4000		
LA JOLLA	H Mart Northern T&M	Korean
201-265-4000		
LA JOLLA	H Mart Northern Blvd.	Korean
201-265-4000		
LA JOLLA	H Mart Udon	Korean
201-265-4000		
LA JOLLA	H Mart Wokhouse Fresh*	Korean
201-265-4000		
LA JOLLA	H Mart Wokhouse	Korean
201-265-4000		
LA JOLLA	Sakura-ya*	Japanese
201-265-4000		
LA JOLLA	Tony's Sake*	Japanese
201-265-4000		
LA JOLLA	H & T Marketplace	Korean
201-265-4000		
LA JOLLA	H Mart Grant Neck*	Korean
201-265-4000		
LA JOLLA	New Japanese Foods*	Japanese
201-265-4000		
LA JOLLA	Shin Nippon Inc.*	Japanese
201-265-4000		
LA JOLLA	DAIDO	Japanese
201-265-4000		
LA JOLLA	Fuji Mart-San Jose*	Japanese
201-265-4000		
LA JOLLA	H Mart H&A Kauai	Korean
201-265-4000		
LA JOLLA	Kan Sake Foods*	Korean
201-265-4000		
LA JOLLA	NJMA Market*	Japanese
201-265-4000		
LA JOLLA	Onizuka*	Japanese
201-265-4000		
LA JOLLA	Azumi Market	Chinese
201-265-4000		
LA JOLLA	Feeling Sake	Japanese
201-265-4000		
LA JOLLA	Food Bazaar	Japanese
201-265-4000		
LA JOLLA	H & T Marketplace	Korean
201-265-4000		

LA JOLLA	H & T Marketplace	Korean
201-265-4000		
LA JOLLA	H Mart Cherry Hill	Korean
201-265-4000		
LA JOLLA	H Mart Englewood	Korean
201-265-4000		
LA JOLLA	H Mart Little Ferry	Korean
201-265-4000		
LA JOLLA	H Mart Ridgefield	Korean
201-265-4000		
LA JOLLA	H Mart Chant*	Korean
201-265-4000		
LA JOLLA	J MART	Japanese
201-265-4000		
LA JOLLA	Midtown Marketplace*	Japanese
201-265-4000		
LA JOLLA	Radgrove Fisheries	Japanese
201-265-4000		
LA JOLLA	Fuji Mart-Corvallis*	Japanese
201-265-4000		
LA JOLLA	Midtown Asian Market	Other
201-265-4000		
LA JOLLA	Mitsu*	Japanese
201-265-4000		
LA JOLLA	Tokyo Japanese Store	Japanese
201-265-4000		
LA JOLLA	SAKE	
201-265-4000		
LA JOLLA	Goshu Wine & Liquors*	Other
201-265-4000		
LA JOLLA	New Wine's	Other
201-265-4000		
LA JOLLA	Goshu Wine & Liquors*	Other
201-265-4000		

LA JOLLA	Mister Wright*	Other
201-265-4000		
LA JOLLA	American Wine & Spirits*	Other
201-265-4000		
LA JOLLA	Breckenridge Liquors	Other
201-265-4000		
LA JOLLA	Looseleaf Wine*	Other
201-265-4000		
LA JOLLA	M&M's	Other
201-265-4000		
LA JOLLA	Union Square Wine & Spirits	Other
201-265-4000		
LA JOLLA	SAKAYA*	Other
201-265-4000		
LA JOLLA	Rosetta Wine*	Other
201-265-4000		
LA JOLLA	Goshu Wine & Spirits*	Other
201-265-4000		
LA JOLLA	Control Wine: U.S.A. Ltd.	Other
201-265-4000		
LA JOLLA	Onizuka Stealing Co., Inc.*	Other
201-265-4000		
LA JOLLA	JFC International Inc.*	Other
201-265-4000		
LA JOLLA	NY Mutual Trading Inc.	Other
201-265-4000		
LA JOLLA	PMI*	Other
201-265-4000		
LA JOLLA	Wine of Japan Import, Inc.	Other
201-265-4000		
LA JOLLA	Wine of Japan Import, Inc.	Other
201-265-4000		

Japanese mini market

New Japanese Convenience Store in Williamsburg

open 7 days 10am-11pm

Just a two minute walk from 6 Bedford Ave. subway station

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Savory

Sweets

"WA"

Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan." In this cooking corner, *Chopsticks NY* introduces Japanese dishes that are harmonious with our everyday life in the U.S. Each month we share one recipe alternating between Sweets, Savory and Fusion categories. This month, Emily Yuen, Executive Chef at Bessou, shares a plentiful beef salad that embraces Japanese and Asian flavors.

Chef Emily Yuen
Executive Chef at Bessou, Yuen always had an appreciation for the rich culinary scene in New York where she grew up. She worked as Sous Chef at Boulet Sud after three years as Executive Sous Chef at DB Bistro in Singapore and starts at La Grenouille in London and Vau de Monde in Australia.



Beef Tataki Salad



Tataki is a searing technique used in Japanese cooking. Chef Yuen's beef tataki perfectly captures the essence of beef inside the crispy, browned outside. It goes great with crisp and aromatic vegetables.

Ingredients (Serves 4)

□ 60g parsley leaves □ 20g mint leaves □ 20g dill sprigs □ 30g yuzu or orange □ 30g scallions, thinly sliced and julienned □ 50g daikon, sliced thinly on mandoline □ 30g yam and Japanese spirals □ 30g radishes, thinly sliced □ 6 oz beef (beef cuts such as brisket, tenderloin, top round) □ 1 oz soy (more bought or house-made) □ 1 tbsp vegetable oil □ 30g sunflower seeds (toasted) □ 30g sesame seeds (toasted) □ 15 chop gyo-chu pepper flakes □ 4 chop ponzu

Directions:

1. Sear the beef with salt and cracked black pepper, sear on high heat.
2. In a pot, heat vegetable oil on medium-high heat and sear the beef on all sides until golden brown and cooked about 1/2 to 1 inch thick.
3. Wrap a warm wrapped plate in fridge until completely cool.
4. Slice the seared beef with a sharp knife as thin as possible. Lay slices of beef out flat on a plate, and dress with Ponzu sauce.
5. Mix sunflower seeds, sesame seeds and gyo-chu in a bowl and set aside.
6. Place parsley, mint, dill, yuzu, carrots and daikon into bowl and pour ponzu and toss all together with desired amount of seed mix. Season salad with salt to taste.
7. Place salad on top of the sliced beef and garnish with more seeds as topped sliced radishes.



Bessou

Bessou—which means holiday home in Japanese—opened its doors in August 2015 and features modern Japanese dishes inspired by owner, Mikiko Kyogoku's family's meals. Kyogoku served as Director of Private Dining for the Boulet and Boulet Sud. During Mikiko Kyogoku's Executive Chef, Emily Yuen became friends in 2013 while having their shifts at Boulet Sud.

5 Bessou St. (bet. Bowery & Lafayette St.) New York, NY 10013
TEL: 212.228-8502 | www.bessou-ny.com

Spooky Night with Day Lee Pride Gyoza

Gyoza dumpling is one of the popular bento box items, but it can also turn into fun and scary dishes that are perfect for a Halloween event. Let's have fun with spooky gyoza plates!

Gyoza Cheesy Bloody Gratin with Kabocha Pumpkin and Creepy Spiders



INGREDIENTS (Serves 2)
 1 #8 Day Lee Pride Gyoza (frozen or your choice)
 1 #1 Kabocha pumpkin (sliced)
 1 cup cheddar cheese (shaved or in slices)
 1/2 cup shredded mozzarella cheese
 3 tbsp finely-chopped parsley
 1 #100 black olive
 1 hard-boiled egg

Gyoza Mummy Rolls



INGREDIENTS (Serves 2)
 1 #8 Day Lee Pride Gyoza (frozen or your choice)
 3-4 string cheese
 3-4 whole stuffed greenish veg
 Some shredded broccoli, zucchini and cauliflower or garnish (optional)

PREPARE

1. Preheat the oven to 400°F.
2. Pin by Day Lee Pride: gyoza according to the instructions on the package.
3. Slice kabocha into 1 inch thickness and 3-4 inch length and boil until soft. Drain them and pat them aside.
4. In an oven-safe pan or plate, put 1/2 of the raw meat on the bottom and top with cooked gyoza and kabocha pumpkin. Cover with the rest of the mozzarella cheese.
5. Top with shredded mozzarella cheese and half of

chopped parsley. Bake until cheese turns golden brown.

6. Top baked gyoza with the rest of the parsley.
7. Cut olive into halves. Leave 4 halves in body of spider. Cut two halves horizontally to make legs.
8. Using olive cut out eyes from boiled egg whites.
9. Place boiled olive on gyoza and line 4 legs on each side. Place egg white eyes on olive halves.



You can also replace instead of kabocha, such as butternut, acorn, etc. You can also add cooked broccoli, cauliflower, zucchini, corn and other vegetables to make this more festive.



Wrapping cheese in gyoza skin gives a delicious taste. This recipe is perfect for making with your children for a fun Halloween project.



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 Boston Branch Office Tel: 617-452-7258 | 11 Laurel Drive Suite 201, Woburn, MA 01801
 Baltimore Branch Tel: 410-584-5822 | 401 N. Larkin Road, Savage, MD 21076



www.dayleepride.com

www.crazyculinary.com

800-329-5331 Santa Fe Springs, CA 90670

NEW UMAMI GYOZA DUMPLINGS!



UMAMI, which literally translates as "deeply pleasurable savory taste", is the fifth taste, alongside sweet, sour, bitter and salty, and is a very popular flavor profile in Asian cuisine.

NO MSG Added



NO MSG added. Seasoned by using rich Umami ingredients like meat, tangle, Chinese leek, soy sauce, garlic & mushrooms.

*No Artificial Colors. *NO MSG Added. *No Preservatives

*Fully Cooked, Just Heat & Serve!

*Variety of Heating Instructions: Pan-fry, Deep-fry, Steam, Soup, Microwave.

食材の持ち味を引き立てた、旨味がたっぷりの新しい餃子

*素揚げ不使用 (MSG 不使用) *防腐剤不使用

*完全加熱済み

*从冷冻库に取った調理方法: 煮餃子、揚げ餃子、蒸し餃子、スープ餃子、電子レンジ加熱

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Boston Sales Office Tel: 617-452-1125 | 14 Jerald Drive Suite B, Woburn, MA 01801
Baltimore Branch Tel: 410-664-5828 | 8211 Lorton Road, Towson, MD 21204



www.dayleepride.com

www.crazycuisine.com

800-329-5331 Santa Fe Springs, CA 90670

Japanese Restaurant Review

Ramen Setagaya
MIFUNE
TakuMen

Listing

Japanese Restaurant

Ramen Setagaya

27-28 Marco Pl. (bet 2nd & 3rd Aves.) New York, NY 10023
Tel: 212 387 7895
Sun-Thu: 12pm-11pm Fri-Sat: 12pm-Midnight

This past May Ramen Setagaya underwent a renewal that revamped both its offerings and its interior. Chef Takayoshi Sano, who trained for more than six years in Tokyo, was brought to NY for the renewal, and he has introduced a variety of dishes to the menu. Among these is Shoyu Ramen, whose rich soup is pork and chicken bone based and made with a mixture of four types of sauces and dried sardines. The Deluxe version comes with both premium Berkshire pork and regular chashu, as well as an aj-dama egg that has been cooked in soup for a day for full flavor. Mamenzo is another addition, and this soupless ramen is made with an addicting mixture of Setagaya's original sweet vinegar shoyu sauce and spicy miso sauce. The Vegetable Ramen is also a standout with its array of vivid colors. Roasted vegetables add sweetness to the potato-like thick soup, which goes perfectly with the noodles and is made with sun-dried, bonito flakes and salt sauce. For big eaters, special set service allows you to add a drink and your choice of fried chicken, gyoza, taii, omelet or salad to any ramen for only \$4.



Shoyu Ramen
Savory but loads of
umami, miso, and
onion, scallions, and
soft-boiled egg.



Vegetable Ramen beautiful to look at and
delicious, with broth made from roasted
onion, potatoes and cabbage.



Just wanted Mamenzo! Had a ton of mizage
(shoyu sauce and shoyu miso sauce base -
addition!)



Located in the
heart of So-
Ho Plaza,
Ramen Setagaya
has a lovely
night view.

3 Best Sellers

- **Setagaya Shoyu DX Ramen** \$12.95 (L), \$15 (J)
- **Setagaya's Mamenzo** \$10.95 (L), \$12 (J)
- **Vegetable Ramen** \$10.95 (L), \$12 (J)

MIFUNE

245 E. 41st St., 2nd & 3rd Aves. | New York, NY 10017
 Tel: 212-688-7880 | www.mifune-nyc.com
 Lunch Mon-Fri 11:30 am-2 pm, Dinner Mon-Sat 5-10 pm

NEW!

What's "authentic" when it comes to stateside Japanese cuisine? When you consider Midtown's newest staple — MIFUNE — you'll get a glimpse into the future, no matter what the word means to you. Named after legendary actor, Toheura Mifune (Seiichi Siamura, *Kyoshiro*), and boasting a menu conceived by Chef Hideo Yoshitake, this fusion Japanese sensibility with French influences along with the finest American fish, fowl, meats, and produce. You'll be hard pressed to find a menu that is as beguiling, not to mention a dining experience that fulfills its promise — it all works. From smoked butterfish contrasted with perfectly sliced radishes to a beautifully light, locally sourced Wilted Tomatoes to the boathouse Hudson Valley duck, every bite is spectacular. The signature cocktail selection (named after Mifune films) by award-winning mixologist, Shingo Goken, deserves an article of its own. But it's the approach to the food which will keep you coming back for lunch and dinner: whether you're searching for a fresh new take on *stomamushi* with the King Crab Egg Custard or even a French-inspired Angus Beef Stew in Red Wine Sauce. Don't be shy — ask, and the amiable staff will direct you to something that will keep your palate surprised and delighted. And what about the secret *auila* counter downstairs, *Sushi Anaisa*? Next time. Tonight, our cup runneth over.



The Wilted Tomatoes is a great example of the modern presentation skills of Executive Chef Toheura Mifune and Chef Toheura Mifune.



Smoked Butterfish-Sake Cocktail: Sake is perfectly balanced in taste, featuring a rich, creamy texture with a hint of sweetness and a touch of acidity.



The Smoked Butterfish-Sake Cocktail and the Smoked Butterfish-Sake Cocktail are two sides of a coin — both serving.

Set in the heart of the city, the restaurant is a perfect place for a date night or a business meeting. The atmosphere is warm and inviting, with a touch of modernity.

TakuMen

5-48 90th Ave., 2nd Avenue Blvd. & 90th St. | Long Island City, NY 11106
 Tel: 718-361-7573 | www.takumen.com
 Tue-Fri 11:30 am-10 pm, Sat & Sun 11:30 am-11 pm

First started as a ramen restaurant project by a group of friends and gradually developed into a family-friendly eatery, Long Island City's TakuMen now battles with locals who flock there for the restaurant's unique *tsukemen* (noodle shop/heightened cafe atmosphere). Its beginning is reflected in its menu that is full of fun twists and diversity, yet true to Japan's *tsukemen* spirit. "Tsukemen dishes are free from rules and I like to take advantage of this feature to create approachable and truly washoku Japanese cuisine," says Chef Kiyomasa Shimizu, co-owner of TakuMen and veteran restaurant consultant who is known as the mastermind of the *Nishi* (Nishi) restaurant. If you want to appreciate TakuMen's meticulously interpreted and boldly executed *tsukemen* dishes and noodles go to the *tsukemen* (Nishi) Counter, a family-style 7-course menu that includes TakuMen's *tsukemen* (Nishi) signature dish that epitomizes Chef Shimizu's finesse. The *tsukemen* (Nishi) plate is composed of browned sesame-crusted hamachi yellowtail and crisp vegetables such as ashi, beef, and daikon and dressed with *tsukemen* (Nishi) dressing, creating a great "wa" (harmony) of flavors, aroma and texture. Topped with night pieces of *tsukemen* (Nishi) and featuring thick noodles. Night *tsukemen* (Nishi) is for eaters with big appetites. Of course you can enjoy a good selection of sake and shochu from Japan, and they also serve craft beers from local Rockaway Brewery. TakuMen is a grab-and-go restaurant.



TakuMen's signature dish, featuring a thick noodle and a rich sauce, is a perfect example of the restaurant's commitment to quality and authenticity.



The casual and relaxing atmosphere is a perfect place for a date night or a business meeting. The atmosphere is warm and inviting, with a touch of modernity.



The big bowl of TakuMen's signature dish, featuring a thick noodle and a rich sauce, is a perfect example of the restaurant's commitment to quality and authenticity.

3 Best Sellers

- Chef's Tasting Course
- Premium Aged Angus Steak
- Braised Ginkgo Miso Cod

\$123

\$155

\$30

3 Best Sellers

- Sea Sea Chicken Kama Noodle
- TakuMen Chicken Wings
- TakuMen Hamachi Sashimi

\$15

\$12

\$19

Upper East	A Anosua Sushi
1103 1st Ave. (bet. 103rd & 110th St.)	\$25 (F) L
212-328-2121	
Upper East	CHOCCHEN
203 E. 124th St. (bet. 1st & 2nd Ave.)	\$19 (F) L
212-495-1236	
Upper East	Ocapari
305 E. 104th St. (bet. 1st & 2nd Ave.)	\$40 (F) L
212-727-0606	
Upper East	Pupu Yacht
1601 1st Ave. (bet. 114th & 115th St.)	\$20 (F) L
212-248-2733	
Upper East	Qinco
600 Lexington Ave. (bet. 102nd & 103rd St.)	\$25 (F) L
212-414-7038	
Upper East	Haru
1025 1st Ave. (bet. 107th & 108th St.)	\$26 (F) L
212-452-3225	
Upper East	Haru Sake Bar
1037 1st Ave. (bet. 107th & 108th St.)	\$25 (F) L
212-452-3225	
Upper East	Ichiro
1175 1st Ave. (bet. 115th & 116th St.)	\$25 (F) L
212-369-0036	
Upper East	IKUAE
1380 1st Ave. (bet. 118th & 119th St.)	\$40 (F) L
212-421-1228	
Upper East	IPON Sashimi*
260 E. 79th St. (bet. 1st & 2nd Ave.)	\$25 (F) L
212-227-4532	
Upper East	Isokawa
7100 1st Ave. (bet. 124th & 125th St.)	\$25 (F) L
212-477-0225	

Upper East	Ka Sushi (2nd Ave.)
1025 1st Ave. (bet. 107th & 108th St.)	\$25 (F) L
212-438-3837	
Upper East	Ka Sushi (York Ave.)
1816 York Ave. (bet. 104th & 105th St.)	\$25 (F) L
212-475-4939	
Upper East	Kyoto Sushi
1140 1st Ave. (bet. 113th & 114th St.)	\$35 (F) L
212-264-5251	
Upper East	Matsu
471 E. 109th St. (bet. 1st & 2nd Ave.)	\$20 (F) L
212-264-5554	
Upper East	Manchome
1402 1st Ave. (bet. 114th & 115th St.)	CR
212-264-4943	
Upper East	Nurao Ramen*
580 1st Ave. (bet. 104th & 105th St.)	\$16 (F) L
212-675-1923	
Upper East	Oshi Sushi
1610 1st Ave. (bet. 115th & 116th St.)	\$25 (F) L
212-475-1289	
Upper East	Poke
303 E. 104th St. (bet. 1st & 2nd Ave.)	\$16 (F) L
212-475-1289	
Upper East	Sacabasa
401 E. 74th St. (bet. 1st & 2nd Ave.)	\$40 (F) L
212-752-1583	
Upper East	Sashimi of Gari
402 E. 74th St. (bet. 1st & 2nd Ave.)	\$40 (F) L
212-752-1583	
Upper East	Sash Sash*
1140 1st Ave. (bet. 113th & 114th St.)	\$25 (F) L
212-264-5251	

Upper East	Sushi Suki
1617 York Ave. (bet. 113th & 114th St.)	\$25 (F) L
212-262-2569	
Upper East	Tamaki
1037 York Ave. (bet. 113th & 114th St.)	\$25 (F) L
212-264-2554	
Upper East	Tancredi Sushi Sake Bar*
1507 York Ave. (bet. 113th & 114th St.)	\$25 (F) L
212-264-2554	
Upper East	Tanaka
580 1st Ave. (bet. 104th & 105th St.)	\$25 (F) L
212-465-9552	
Upper East	Wajima
1301 E. 84th St. (bet. Lexington & Mott Ave.)	CR (F) L
212-477-5435	
Upper East	YUKA*
1067 1st Ave. (bet. 106th & 107th St.)	\$25 (F) L
212-753-8333	
Upper East	Yoko
1037 York Ave. (bet. 113th & 114th St.)	\$25 (F) L
212-264-2554	

Midtown West

Midtown West

GO GO GURRY*

The Tokyo cooking school of Japanese chefs located in the area and the only one you can find in the city. They offer a variety of long lists of courses and also take advanced orders. Get your reservation at Midtown West. Call for a reservation. Call 212-477-5435. Call 212-477-5435. Call 212-477-5435.

Midtown West	Yama Ramen
1000 Lexington Ave. (bet. 103rd & 104th St.)	\$15 (F) L
212-477-5435	
Midtown West	Aji Sashimi
214 W. 42nd St. (bet. 6th & 7th Ave.)	\$15 (F) L
212-264-5554	
Midtown West	Bamboo
410 W. 42nd St. (bet. 6th & 7th Ave.)	CR (F) L
212-264-5554	
Midtown West	DONBURI SA*
250 W. 124th St. (bet. 1st & 2nd Ave.)	\$25 (F) L
212-264-5554	
Midtown West	The East Sake Bar
400 W. 124th St. (bet. 1st & 2nd Ave.)	\$25 (F) L
212-264-5554	
Midtown West	Honcho Sushi
1037 1st Ave. (bet. 107th & 108th St.)	\$15 (F) L
212-264-5554	
Midtown West	Haru
203 E. 124th St. (bet. 1st & 2nd Ave.)	\$15 (F) L
212-264-5554	
Midtown West	Hulu-Chin Ramen
214 W. 124th St. (bet. 1st & 2nd Ave.)	\$25 (F) L
212-264-5554	
Midtown West	Ichimasa
500 W. 124th St. (bet. 1st & 2nd Ave.)	\$25 (F) L
212-264-5554	

We started selling our products at ZAIYA

Our Hell's Kitchen location is now closed. Our products are now available at Zaiya Bayside location. Call 718-227-4532.

BROOKLYN BALL FACTORY

www.bkBallFactory.com

100 Montross St. (bet. 103rd & 104th St.)

100 Montross St. (bet. 103rd & 104th St.)

100 Montross St. (bet. 103rd & 104th St.)

You be the Judge. Can you taste the difference?

Sample Sashimi \$38

Sample Sushi \$42

Chef's Choice \$100

The owner travels to the Tokyo Tsukiji Market in Japan every weekend to purchase our fresh seafood and shellfish.

718-729-8253

43-46 42nd St., Sunnyside, Queens (bet. Queens Blvd. & 43rd Ave.)

3 minutes from 49th St. Station on 7 train.

Midtown West	Isakaya
221 W 40th St. (bet. 7th & 8th Ave.) 212-242-7121	\$45
Midtown West	IPPODO MY WESTSIDE
221 W 34th St. (bet. 5th & 6th Ave.) 212-474-7121	\$35
Midtown West	Iroha
152 W 45th St. (bet. 5th & 7th Ave.) 212-242-0222	\$35
Midtown West	IST Musicians on 56
56th Street (bet. 5th & 6th Ave.) 212-462-4122	\$25
Midtown West	KATSUMAMAS*
42-46 W 10th St. (bet. 5th & 6th Ave.) 212-242-7121	\$35
Midtown West	Kokoro IS
333 W 42nd St. (bet. 5th & 6th Ave.) 212-462-0222	\$25
Midtown West	Koi
42nd St. (bet. 5th & 6th Ave.) 212-462-0222	\$35
Midtown West	Miso Sake*
42nd St. (bet. 5th & 6th Ave.) 212-462-0222	\$15
Midtown West	Mountain Sushi
52nd St. (bet. 5th & 6th Ave.) 212-242-7121	\$25
Midtown West	Natsumi
221 W 40th St. (bet. 7th & 8th Ave.) 212-242-7121	\$45
Midtown West	Nippon*
241 W 17th St. (bet. 5th & 6th Ave.) 212-462-0222	\$35

Midtown West	NERU SI
42nd St. (bet. 5th & 6th Ave.) 212-242-7121	\$25
Midtown West	Oeko
221 W 40th St. (bet. 7th & 8th Ave.) 212-242-7121	\$25
Midtown West	Ostoya Times Square
41 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$25
Midtown West	Sake Bar Hagi
152 W 45th St. (bet. 5th & 7th Ave.) 212-242-7121	\$25
Midtown West	Sake Bar Hagi-8
152 W 45th St. (bet. 5th & 7th Ave.) 212-242-7121	\$25
Midtown West	Sapporo*
152 W 45th St. (bet. 5th & 7th Ave.) 212-242-7121	\$15
Midtown West	Shenise
212 W 17th St. (bet. 5th & 6th Ave.) 212-242-7121	\$25
Midtown West	Sushi Domo
221 W 40th St. (bet. 7th & 8th Ave.) 212-242-7121	\$45
Midtown West	Sushi of Gary-46
41 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$35
Midtown West	Sushi Dunks
127 W 42nd St. (bet. 5th & 6th Ave.) 212-242-7121	\$15
Midtown West	Sushizen*
152 W 45th St. (bet. 5th & 7th Ave.) 212-242-7121	\$45

Midtown West	Sushizen*
152 W 45th St. (bet. 5th & 7th Ave.) 212-242-7121	\$45
Midtown West	STATION
117 W 10th St. (bet. 5th & 7th Ave.) 212-242-7121	\$25
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142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown West	TABATA RAMEN*
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown West	Tanaka Ramen
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown West	Tatsu Noodle Bar
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown West	Tatsu Ramen W. Stet
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown West	Tatsu Ramen W. Stet
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown West	Yakitori TOTTU
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$45
Midtown West	Yasumi Sake*
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Midtown East	Sakagami*
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Midtown East	Always Kneads*
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown East	Amato
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown East	Arata Sushi
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown East	Azumi
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown East	Gyo-Raku*
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Midtown East	Hakaba
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown East	Hakoban
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown East	Hole-Clam Ramen
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown East	IBATA
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown East	Midori Japanese Pubco
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15
Midtown East	Isakaya Pils
142 W 42nd St. (bet. 6th & 7th Ave.) 212-242-7121	\$15

HAPPY HOUR

Tue-Fri
11:30am-3:45pm
4:30pm-6:30pm

ROLL COMBO

Porter ramen + california rolls + drink

\$16

EDAMAME COMBO

Porter ramen + edamame + drink

\$15

GYOZA COMBO

Porter ramen + fried dumplings + drink

\$16

Available Only Hell's Kitchen location!

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2020 Totto Ramen Hell's Kitchen
484 W 51st St. (bet. 30th & 10th Ave.) | 646-586-0255
Mon 4:30-11pm, Tue-Fri 11:30am-2:30pm, Sat-Sun 11:30am-8:30pm

Midtown East

GO! GO! CUREY*

142 W 42nd St. (bet. 6th & 7th Ave.)
212-242-7121

\$15

AJISEN RAMEN

AJISEN-SPICY-RAMEN

Chilled
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212-242-7121

Hot
142 W 42nd St. (bet. 6th & 7th Ave.)
212-242-7121

Spicy
142 W 42nd St. (bet. 6th & 7th Ave.)
212-242-7121

East Village **Unisex**

Unisex is an Japanese style bar restaurant East Village with a fun selection of sake and over 30 kinds of izakaya. All ingredients Japanese.

Japanese dishes only served by the chef/chef's help.

100-1000-6000 (noodle from 10:00 MON-FRI 47, 2014)

90 E. 2nd St. (bet 1st & 2nd Ave.)

212-445-4444 or www.unisexnyc.com

212-445-4444

East Village **Aoyagi**

107 E. 1st St. (bet 1st & 2nd Ave.)

212-400-2540

212-400-2540

East Village **Omote Boro**

144 1st Ave. (bet 1st & 2nd Ave.)

212-471-1000

212-471-1000

East Village **Bonzo**

51 Avenue D, bet Broadway & East River

212-897-6900

212-897-6900

East Village **BONZO ST**

175 Ave D, bet Avenue D & Broadway

212-771-7500

212-771-7500

East Village **Cho-Ko Karizansen**

50 1st Ave. (bet 1st & 2nd Ave.)

212-291-6910

212-291-6910

East Village **Coat Moele**

111 2nd Ave. (bet 1st & 2nd Ave.)

212-883-4200

212-883-4200

East Village **Oye-Koku***

50 Cooper St. (bet 4th St. & 5th St.)

212-475-2100

212-475-2100

East Village **Hakutsu Hot Pot**

50 St. Mark Pl. (bet 1st & 2nd Ave.)

212-682-7771

212-682-7771

East Village **Hareki***

210 E. 1st St. (bet 1st & 2nd Ave.)

212-475-2100

212-475-2100

East Village **Hs-Collar**

211 E. 1st St. (bet 1st & 2nd Ave.)

212-771-7500

212-771-7500

East Village **Kasumi Sake**

90 E. 1st St. (bet 1st & 2nd Ave.)

212-883-4200

212-883-4200

East Village **IPPUDO NY**

85-40 Ave. (bet 1st & 2nd Ave.)

212-381-4300

212-381-4300

East Village **IRON Sake***

70 1st St. (bet 1st & 2nd Ave.)

212-291-6910

212-291-6910

East Village **Izakaya**

301 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Jazz's Shakes & Sakes**

171 Avenue D, bet 1st & 2nd Ave.

212-471-1000

212-471-1000

East Village **Japonica**

100 Avenue D, bet 1st & 2nd Ave.

212-771-7500

212-771-7500

East Village **JEWEL RAKO**

200 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Kasumi Ramen House***

50 E. 1st St. (bet 1st & 2nd Ave.)

212-291-6910

212-291-6910

East Village **Kasumi***

210 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Kyo Yu**

90 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Mag's Place Sake**

111 2nd Ave. (bet 1st & 2nd Ave.)

212-471-1000

212-471-1000

East Village **MIMCA**

50 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **OH! Sake***

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Otoko Greenwich Village**

47 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Ramen Nizaya New York**

110 2nd Ave. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Ramen Sotogaya ***

200 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Roketanya NY**

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Sake Bar Decadent**

200 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Sake Bar Sake**

200 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **SAKI**

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Shake-Tout***

200 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Seven East Village***

200 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Sake Sogo**

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Tokushoku East Village**

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Uma West***

110 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Uogashi**

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Uogashi Yabuchi**

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Yakimura West***

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Yakimura Tsubo***

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Yoshi Sake***

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Yoko Karizansen**

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Zan***

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **Zan***

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

East Village **ZEMOO-YA**

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

Lower Manhattan

Lower Mid **GO! GO! CARRY***

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

Lower Mid **Kan Karim**

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

Lower Mid **Kan Karim**

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

Lower Mid **Ajima Karim***

100 E. 1st St. (bet 1st & 2nd Ave.)

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212-445-4444

Lower Mid **Ajima Karim***

100 E. 1st St. (bet 1st & 2nd Ave.)

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Lower Mid **Ajima Karim***

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444

Lower Mid **Ajima Karim***

100 E. 1st St. (bet 1st & 2nd Ave.)

212-445-4444

212-445-4444



RAMEN ISHIDA

Tue-Sat 12:00-10:00/17:30-22:00 Sun 12:00-17:00

122 Ludlow St. NY 10002 ☎ 311 Ramenishida

Long Island	Yuka Sushi
899 Central Ave. Whitman NY 10091 718-224-8222	\$20 L \$30 M \$40 G
Long Island	Tongo
160 Jericho Rd. Great Neck NY 11021 718-224-4141	\$10 L \$15 M \$20 G
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'Gin' is both a Japanese and Chinese word that translates to 'foundation.' And one can see unmatched substance throughout every aspect of **Gen Sushi & Hibachi** – an impressive local restaurant with an ambitious and International vision. Located in Montvale, NJ, Gen takes the familiar model offering both sushi and grilling, while adding their own personal touches and ingenious concepts along the way. True World Foods has been with Gen since its inception, providing the highest quality fish for its sushi and sashimi aspirations.

Owner Willem Liu, who has been at the helm since he opened the restaurant in 2003, is the chief investor/manager. Along with his Executive Chef Ken Xiao, he is continually studying the latest ideas and trends in the industry, and thus has maintained an unwavering dedication to quality, presentation, and ambience. These efforts have earned Gen a highly loyal customer base – from business executives to a generation of families that he has watched grow up.

Gen's numerous original sushi dishes are all beautifully composed, rivaling even the most cosmopolitan destinations. The "R" Class Roll,

Inspired by local neighbor Mercedes-Benz, is every bit as luxurious as it sounds, with Blue Crab and Yellowtail rolls topped with chopped Toro. But the true standouts, like their Hudson River Roll, are the ones that trust the quality of the fish entirely. The dish sheds all rice, and instead relies on a contrast in textures made by wrapping chopped tuna and avocado within buttery, fresh slices of toro. The result is a unique and tasty morsel that is also carb-friendly, and perfect for health conscious diners who wish to maximize the pleasure of eating some of the freshest fish available.

"Everyone in the restaurant business knows True World Foods. Chef Ken is focused on quality – the best fish – that's why we chose them. And they provide the kind of service that builds confidence, because they are always there for us. If there is an issue, they take care of it, with no questions asked!" He added, "they have been a part of the foundation of our business for 16 years, and we know they will be with us for many more."

No matter where you go, True World Foods can also be there – helping places like Gen bring quality and authenticity to local diners in a way like never before.



The "R" Class Roll (left) and the Hudson Valley Roll (right) are two of the many innovative dishes offered at Gen.



Always experimenting, it's a get-unrolled roll in Willem's newest delicious creation – the 'Gin' roll (left).



Owner Willem Liu and Chef Ken Xiao without only food, you will also get a warm smile, and a warm welcome in the heart.



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JAPANESE SUB-CUL WATCH

Kir Kats in Japan: A Merry Go Round of Flavors

By Maria Stenberg



Purple sweet potato, soy sauce blueberry cheesecake, and rock salt all have one thing in common besides belonging in the food category: They also happen to be flavors made available in Japan at one time or another for the chocolate confection. Kir Kat, Swiss-based Nestlé's manufacturer, started selling the chocolate covered wafer bars in Japan in 1973 but only began introducing newfangled flavors in 2003, after realizing that the Japanese found uniquely flavored chocolate bars immensely appealing.

To date, Nestlé Japan has introduced over 300 flavors, many of them based on Japanese regional food specialties, some seasonal, and others on popular or trendy flavors. Most of these were limited edition flavors, which further contributed to the candy bar's success as it suggested rarity and drove consumers to seek them out. But the popularity of its flavors is just part of the story. What has driven these limited edition and seasonal flavors has much to do with the retail practices of convenience stores or *konbini* in Japan. *Konbini* such as 7-Eleven and Family Mart are beloved fixtures of Japanese daily life. The competition is fierce among these stores, who practice stocking store items to very limited periods and replacing them with new items to keep consumers

interested. As a result, many brands, including Kir Kat, continuously create new varieties in the hope that the new items will sell shelf space at the stores and sell quickly. Fortunately for Kir Kat, the sometimes strange (just recently it introduced a cough drop flavor) and often taste dubious-sounding flavors they've created have captivated Japanese consumers.

It is also a happy coincidence for Nestlé that "Kir Kat" in Japanese is a close approximation of the phrase "kita kita," meaning "sincerely." Thus, it has become a favorite gift and good luck charm to give to students about to take exams. Riding on that lucky charm reputation

Nestlé and Japan's postal service once came up with a very successful marketing campaign wherein it offered special Kir Kat packages and allowed senders to write good luck messages to mail along to the lucky recipients.

Lucky charm or not, what makes Kir Kat bars irresistible are its flavors. What other chocolate confection can be eaten in flavors like cherry blossom, sake buns, ginger ale, and butter? The sake Kir Kat made with sake powder and white chocolate was a hearty success. Other regional specialties that the brand has co-opted include flavors based on Daisuke's ten times fruit called *shikwasa* and Hokkaido's Yubari maru (with mascarpone). Media also collaborated with a top Japanese chef to create flavors for their Chocolateary stores, which are premium outlets for selling trendy and original Kir Kat flavors including orange cocktail, noir—dark chocolate with orange and rum powder—and their "Luxury Every Day" Kir Kat made with milk chocolate, almonds, and cranberry.

You need not plan a trip to Japan, however, to obtain these much-coveted confections. NYC-based Japanese grocers and online stores sell sample packs of some popular flavors. One can only imagine what the fave gods at Nestlé Japan are cooking up these days. With the success of savory flavors like soy sauce and miso and this, could ramen and bento Kir Kats be far behind?



Kir Kat and the Japanese phrase "kita kita," meaning "sincerely," "sincerely yours," "second opinion," and accordingly people attribute the confections as a lucky charm. The cough drop flavor Kir Kat is a classic for offering Japanese seasonal new year treats.

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CHOPSTICKS NY

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Vol. 75 - MONO of the month

Tsugaru-nuri

Japan has a rich craft-culture lacquerware culture that includes regional specialties, one of which is Tsugaru-nuri. This style of lacquerware has distinct identifying features and is probably the most elaborate and grand. A beautifully polished surface reveals elaborate, random geometric patterns in multiple colors, giving it a gorgeous look. The name comes from a region called Tsugaru, in Aomori Prefecture, which is located in the northernmost part of Honshu, the main island of Japan. The region's climate is not really easy for living—Tsugaru has long, severe and snowy winters and short summers. This climate has affected life in the region; the food there is thick and salty, locals are traditionally thought of as both patient and stubborn, and Tsugaru crafts are sturdy and byzantine. The development of Tsugaru-nuri makes sense given these regional characteristics.

Tsugaru-nuri is believed to date back to the seventeenth century, when Lord Nobunara Tsugara of the Haraoki Domain encouraged the region to develop crafts and industries to support the local economy. Tsugaru-nuri was mainly applied to the tools and accessories of samurai—the sheaths of katana (swords), armor, bookcases, ink boxes, and kitchen utensils, for example. By the mid-eighteenth century, Tsugaru-nuri was known in other regions, including Edo and Osaka, and had become esteemed as one of the highest-quality crafts.

The sturdy texture and elaborate patterns of Tsugaru-nuri come through layers of lacquering and about 40 processes that take more than two months to complete. The basic steps include applying several coats of urushi (lacquer) over a wooden object, polishing the surface several times, applying urushi again to complete the foundation, creating

patterns by applying urushi so that there is an uneven surface, applying different urushi colors repeatedly, and repeating the process of polishing and applying urushi several times until arriving at the desired look. After these laborious steps, the topography-like, signature pattern of Tsugaru-nuri is revealed.

There are four major patterns. *Kasumi*, the most common Tsugaru-nuri pattern, is produced by a special spatula, called a *shibukibari*, that can create a series of random, deformed dots. The dots are three-dimensional, and after applying different colors of lacquer over them and polishing the surface, dots surrounded by rings of color emerge. The second-most common pattern is *tsukushi-nuri*. This is created by sprinkling *tsukushi* over a wet lacquer base, letting it dry, and then removing the seeds, leaving a rough surface with tiny dots. After applying a different color of lacquer over the first layer and polishing the surface, the artisan reveals rings of tiny dots. *Moshi-nuri* is interesting in the way it uses the same color, usually black, to create patterns rather than using different colors. The artisan draws patterns with black urushi over a black base, sprinkles charcoal powder over it, and polishes it, revealing patterns created with two different textures. Finally, *asahi-nuri* is the most elaborate Tsugaru-nuri style. It is made by drawing patterns over *nikaki-nuri* and then sprinkling the powder over the lacquer. This requires a higher level of skill, and there are only a handful of artisans who can make lacquerware with this pattern.

There are no suits of armor and swords being made for samurai anymore, but today, Tsugaru-nuri decorates items like chopsticks, soup bowls, and plates, as well as pens, accessories, and utensils used in tea ceremonies.



With layers of urushi (lacquer) and a polished surface, Tsugaru-nuri has a gorgeous look.



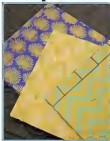
Even tiny products are required to reveal the beautiful patterns created by different colors of urushi.



Tsugaru-nuri can also adorn small, beautiful items like chopsticks, dessert spoons, spoons, and compact mirrors.



Watoji: The Art of Bookbinding



An ancient and faded craft, "watoji bookbinding" is an art that has not been widely practiced for many years. Thankfully, with the increasing revival of niche stores and hobbies in New York City, the watoji bookbinding craft is making a comeback as well. To experience what makes this rare Japanese bookbinding technique so unique, I headed over to Amanda Hux Watoji Workshop at the Japan Society. While the Japan Society hosts new and enriching workshops periodically, this September, they hosted Amanda Hux, a mixed-media artist who specializes in printmaking, textile arts, and book arts.

The Workshop began with an explanation of the origins of watoji and a comprehensive look at all of the supplies needed. Similar to sewing on fabric, watoji uses a stitch pattern sewn through hand-punched holes to hold the book spine together, devoid of glue. This is why watoji is sometimes referred to as a "Stitch Binding." To our delight, the workshop provided all of the supplies, and was encouraging everyone to take their supplies with them after the class, to continue exploring watoji at home. Each person had a unique and beautiful printed waste paper to use as their cover and back designs.

Using a retail guide to envision the layout of our spine holes, we moved on to the old-fashioned

technique of stabbing holes into the book with awls (a wooden-handled metal puncture needle). The trick to making sure everyone's pages did not move while working was to use modern binder clips to keep the paper from misaligning. Once the holes were made and widened to accompany several widths of thread, it was time to prep the thread itself. The thread used for watoji has a slight bumpy texture, attributing to its durability. This needs to be run through a piece of beeswax to allow the thread to be sewn without friction causing knots or tears. A step-by-step class demonstration assured that everyone mastered the Kokobiki (noble binding) sewing pattern at their own pace.

From the sense of accomplishment in completing stitches and measurements, to the camaraderie felt during the class, everything was delightful to behold. Children, adults, and even the elderly came together to help one another as they walked through the steps and gained an appreciation for the beauty of each piece they were making.

—Reported by Melissa Parviz

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Amanda Hux www.amandahux.com



The Japan Society hosted 80 students to this amazing Japanese Bookbinding Workshop.

Ms. Hux made a class experience feel like a 5-star 1-on-1 session. Thanks to her patience and generosity.



The overall process of sewing awarded one of us an award, but with a caveat: having and knowing to accompany it.



The awl is the traditional tool used to hole punch the book spine.

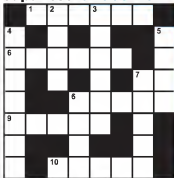


The sewing pattern used on this piece. Kokobiki pattern both elegant and simple to learn.



Every book completed at showing that it was hard to believe that most of all just loved that!

Japanese CROSSWORD



Across

1. _____ is a distilled alcoholic drink. Japanese people have enjoyed for centuries. (Drinks sake, which is a brewed alcoholic drink made of rice, _____ can be made of many different ingredients from sweet potatoes to barley, brown sugar and more)

6. You say _____ (i-adjective) when you eat something tasty

7. "Teeth" and "tooth" is a both called _____ in Japanese

8. You say _____ (i-adjective) when you find something expensive

9. Both takusan and _____ mean "plenty" and "a lot of". The former is often used with countable objects, while the latter is used with uncountable ones

10. "Iran" in Japanese. Iron Chef in Japanese is *Iron no _____*

Down

2. Dictionary form of the verb meaning "to dry"

3. i-adjective meaning "close" or "near"

4. _____ refers to the color sky blue and is made by combining two words meaning "sky" and "color"

5. i-adjective meaning "sweet" and "sugary"

7. Traditional form of a poem developed in Japan centuries ago that must follow a 5-7-5 syllable rhyming pattern and contain a seasonal word

8. _____ is a noun used to imply purpose, reason and cause



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Beauty & Health Tricks

VOL.8: LAME GRADATION NAIL

As autumn goes deeper and toward the upcoming party season, Chopsticks NY would like to share tips to upgrade your nail art technique. This time, Ms. Miyoko Matsunaga, will assist of Nail+Spa SAKURA, demonstrates how to make an elegant yet eye-catching lame gradation nail.

The first step for successful lame nail art for beginners is to choose lame polish with larger holograms. "Lame polish with smaller hologram particles tends to clump on nails and is hard to spread smoothly," advises Ms. Matsunaga. To begin, apply base coat on nails and single color nail polish. Then take a small amount of lame nail polish and apply it on the tip of a nail, and gradually spread toward the root of a nail. If you want more of lame polish, apply another little amount on the tip and spread toward the bottom, just like you did. This is the golden rule of making lame gradation. "Don't ever think of finishing just one application. Applying a lamp of lame nail polish one time will give you a very hard time to arrange the hologram evenly, usually resulting in failure. Starting with little polish and gradually layering it little by little is the key to a beautiful lame gradation nail. Be patient!" To finish, cover with topcoat. This is not only for making the nail art last longer, but also making the rough surface of the lame gradation nail smoother. "Even if you have only one lame nail polish, you can change an impression drastically just by changing the base color," says Ms. Matsunaga. She suggests adding golden glitter gradation or dark base color like navy and Bordeaux this season and trying orange and green for Halloween. Have fun with combinations for different parties.



Dry the first application and again, apply a little lame nail polish.



It takes time to get a beautiful gradation like this, but your patience pays off.



Miyoko Matsunaga

Before she joined Nail+Spa SAKURA and Rosewood in the world of a nail salon in Oriskany, a chain salon-based in Tokyo, Miyoko SAKURA has been a beauty artist in New York, offering various nail services from mani/pedicures to Gel gel, LED gel and Gel extensions. www.weddingnails.com

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SHORYUDO: See More, Do More, Travel Smarter

by Greg Gaudet

Anyworld traveler at some point regrets that a large chunk of their precious vacation is devoted by travel time between destinations. Japan's astonishing bullet trains and abundant airports move you to most large cities quickly and easily, but even mere hours spent hopping from region to region can add up. If you prefer to maximize your time by thoroughly exploring one region, Shoryudo (a re-branding of Japan's Chubu, or "Central Region") offers the Japanese history, culture, food, and sights to satisfy your travel appetite. I recently enjoyed exploring Shenyudo's "Ukiyo-e Course," so named for the route that inspired many scenes in well-known Ukiyo-e woodblock paintings: an historic road connecting Tokyo to the old capital of Kyoto.

SHIZUOKA: The Land of Fuji, Green Tea, and Fairly Friendly Fox

My first stop, Shizuoka, is a prefecture with quick access not just to Mt. Fuji, but

surrounding locations to better appreciate its famous form. That is why when UNESCO registered Mt. Fuji as a World Heritage Site, they included 25 component areas, important to the mountain's aesthetic and religious worship. Just two hours after boarding a train in Tokyo, I stepped off a bus at one such site: a beachside pine grove, called *Mitsuo no Akebono*. Quaint souvenir shops selling uniquely flavored soft-serve ice cream (including "bunny ancho"!) lead to the Shinto shrine and a slender, wooden boardwalk lined with pine trees. Hundreds of years old, this *Kono no Michi* (Gods' Path) exists to guide Shinto deities to the shrine, from the pine grove on the beach, where roughly 30,000 moss, river elms, pine trees, grow to the beach with breathtaking views of Mt. Fuji.

Driving through Shizuoka's famed green tea fields to Ginpa Makinohara, I enjoyed lunch and an educational tea leaf-picking experience! My guide at Ginpa taught me about cycles of tea leaf crops, mechanical and hand picking methods, and the process of turning fresh leaves into dry tea, ready to steep. Afterward, I curled off inside their souvenir shop, enjoying free samples of teas, treats, and seven strength-levels of matcha ice cream, each a deeper shade of green than the last. For my last stop in Shizuoka, I visited the Uragami Pine Factory in beautiful Hamamatsu City. Hamamatsu, famous for freshwater eel, or Uragami has long been home to these crunchy, glazed, puff pastry snacks. They may sound odd, but are lightly sweet and savory, and taste great! The assembly lines, video presentation, and OGA with a bakery worker, were presented in a cute and visually fascinating tour. There was also a cafe, photooparance, and souvenir shop with plenty of free Uragami Pine samples.

AICHI: Gatties, Culture, Miso, and Much More

Heading west, into Aichi Prefecture, I checked in to the impressive Sagami Onsen Hotel. Despite costing less than \$100 a night, it had the interior of a beautiful, Western hotel with vaulted ceilings and a fancy, French restaurant with a live, solo performer. Outside, hawks circled a walking path through their traditional Japanese garden, and my hotel room looked out over the picturesque island, Takeshima, where I walked the next morning. Takeshima ("Bamboo Island") is home to live, small shrines. Before a walking bridge was built in 1932, people



would walk to the island at low tide. Buildings are built around trees, since every plant on the island is protected, and butterflies drift through the bamboo forest, which was planted over 800 years ago, and some original plants still survive today!

Just north of Otagiri is Okazaki City, the castle town and birthplace of Japan's famous military ruler, Tokugawa Ieyasu. Outside the castle, samurai playing famous samurai games greeted visitors and delighted Japanese children with a choreographed show. Inside of Okazaki Castle is a museum museum with armor, antiques, and many beautiful Isenwa blades. My favorite part though, was the neighboring building's exhibit on the Battle of Sekigahara in 1600, which led to the establishment of the Tokugawa Shogunate, the family who would unify and rule Japan for 268 years. The animated diorama with lights and narration was absolutely wonderful! I visited the Hirozō Miso seal, where the CEO is the 18th generation in the family business. This region is famous for an especially dark, red miso, or aubergine. After eating an amazing meal of udon noodles and chiken in red miso broth, I took one of the guided tours of the production area. Row after row of massive barrels slowly ferments the popular miso for two years.

Just opposite Nagoya to the west is Tsushima City, where a famous and recently designated UNESCO Intangible Cultural Heritage festival was taking place: the Owan Tsushima Bunko Matsuri. The small, nostalgic town's atmosphere was magnified by everyone dressed in traditional, summer yukata for the festival. Every street was lined with yatai food stalls or games for children. Tsushima Shrine is dedicated to the powerful Shinto deity, Susano-O, so many visitors pay respect to relieve his aggression and pray for health from infectious disease. The main event came at sunset when the city gathers around a riverbank where, following a fireworks show, five boats are each hand-decorated with hundreds of dangling paper lanterns, and float reverently past an altar to Susano-O.

Heading back to Nagoya, Japan's third most populated city, I strolled the Gusu Shopping Arcade, where the World Cosplay Summit is held every August, and ate the local favorite, red miso pork outlet at Yabaton. I also squeezed in two more great tours. At Toyota's Commemorative Museum, I learned about the Toyota Family, who created many innovations in car production, as well as cars. Daily tours, in English, demonstrate different developments in the modernization of weaving. Toyota's progress as a car company, and humanoid robots including one that played an actual violin! My other tour was at the Nostalgic Garden, with historic Meitake buildings that still produce, sell, and display collections of their elegant tableware. I learned their biggest customers are other manufacturers, who incorporate their parts and technology in surprisingly varied applications!

Everyday on the "Ukiyoe Cruise" in Shoryudo, I experienced a non-stop whirlwind of incredible food, fun culture, and history. My most feeling impression though, came from how much I never expected to learn, and find so idea I wanted to visit it was already blowing my mind. These unexpected moments, that grasp your curiosity and open doors you never knew were there, are exactly why I first fell in love with traveling. I hope you get a chance to experience that too.

For more information about the Shoryudo area, go to <http://shoryudo-go-centraljapan.jp/en/index.html>



Each fermentation vat is made of bamboo enough to make 300,000 bowls of miso soup!



Following the perfect rice bowl, fermenting vats of green miso, against a strikingly beautiful, blue sky.

Follow me! I'll be back before we meet at one of the lovely bowls and soup! (Gosh! Photo: Ben)



The Gangan Classic Hotel overlooking the city and island of Tsushima (misaki), Misaki Bay.



The Gangan Classic Hotel overlooks the city and island of Tsushima (misaki), Misaki Bay.



Starting on a Japanese street, a person is seen walking through a first customer with all in New York!



Going back, writer, you'll see and home brewer. I never try at home! (Gosh! Photo: Ben)

JAIPUR — Painting the Pink City Red

By Michael Goldstein

In the Indian state of Rajasthan in western India, the city of **Jaipur** has much to offer to the common tourist's eye. The hustle and bustle of tourists and vehicles, reminiscent of New York City itself, forms a "Golden Triangle" tourist circle with two other cities, **Delhi** and **Agra**. In addition to being India's (and possibly the world's) go-to place for the best gemstones and jewelry shops (such as the **Sem Palace**, which opened for business in 1852), there are enough palaces and attractions to provide more than a day's adventure in Asia. This month, we'll be highlighting everything Jaipur has to offer, from the hottest spots to the biggest achievements in architecture.

Jaipur is notable for being called "**The Pink City**," thanks mainly to the five-story **Hawa Mahal** (which, being the Indian word for palace), which gets its distinct "pale pink" from the sandstones that it's built out of. Also called the "Palace of Winds," this distinctive landmark was built as an area of seclusion for royal women, but it looks less like an architectural achievement and more like a collection of stylized beehive honeycombs. The Hawa Mahal also bears a light resemblance to the crown of the mythical god.

Krishna, becau the ancient ruler Sawai Pratap Singh was believed to be such a devotee to Krishna, he ordered that the Hawa Mahal be built with Krishna's crown in mind.

But the Hawa Mahal isn't the only Mahal in Jaipur. There is also the **Jai Mahal**. Its name means "Victory Palace," which it gets from its appearance of floating on top of the **Meer Sagar Lake** that surrounds it. In addition to once serving as a hunting lodge and summer retreat, the Jai Mahal area offers frequent boat rides and opportunities to spot all the different bird species that populate the area, such as flamingos, spoonbills, grebes, and bee-eaters.

At the heart of the Pink City lies the **City Palace**, a marvelous complex of former royalty that showcases a mixture of both Mughal and Rajast architecture. Jaipur was the first planned city of India's medieval era, and the City Palace used to stand in the center of the old city. As a whole, it's a paradise for an



and architecture lovers, and there's even an armory showcasing the largest collection of weapons in the country, many of them being ceremonial items.

If royal palaces aren't your interest, the best site to explore is **Jantar Mantar**, which looks like a sculpture park, but is actually an observatory for measuring the heavens. There are sixteen astronomical instruments in all, each a large instrument with a very specific purpose. The most notable is the **Samarat Yantra**, or the "Supreme instrument," which holds the record for being one of the largest stone sundials in the world. The instruments were constructed by the ruler, Jai Singh II, who loved the stars more than anything else in the world.

And any trip to India would be far from complete without seeing the elephants. Jaipur is home to **Elefantastic**, which is more than just an elephant sanctuary here. This is a place where of people are dedicated to delivering exceptional experiences for hard-core pachyderm fans, providing everything from snapshots of elephant life, inspiring stories, and even clothing inspirations from the elephants.

What makes Jaipur such a popular tourist destination is that it serves as a staging point of sorts to other tourist attractions in Rajasthan, such as **Mount Abu** and **Udaipur**, the latter located on being a shooting location for the James Bond film *Diamonds Are Forever*, as well as the birthplace of Rudyard Kipling's character from *The Jungle Book*, the panther Bagheera. So far tourists, Jaipur can be the main course and the dessert to be enjoyed afterwards.



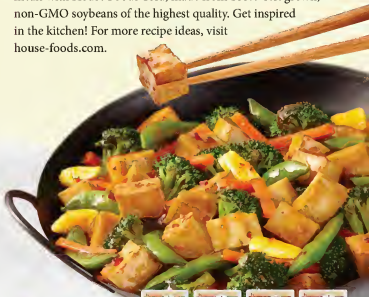
One of the attractions in Jaipur is an elephant ride. At a popular tourist destination, Amber Fort, you can ride on elephants with traditional painted patterns which will transport you to the top of the hill where the main entrance of the fort is located.

Located in the middle of Meer Sagar Lake, Jai Mahal is a five-storied palace, built with blue stone and white under which the lake is full.



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YOUR NEW INDIAN INDULGENCE OLD MONK

Everyone has a standby Indian restaurant — the one that satisfies that craving for the unique aromas and spices that delight all our senses. But Old Monk makes a strong case for you to add a new player to your rotation: this is the new kid on the block that is full of great ideas, and executes them all with a skillful hand. Restaurant, Sushil Malhotra (founder of Akbar and Durrani) is taking the 'authentic' route this time, displaying Executive Chef Mayur Arora to create new spins on familiar dishes. A must-have appetizer is the Wild Rice Jikof Mince, best described as a savory puffed rice that harmonizes herbaceous and nutty elements to awaken the senses. Even more substantial is the Tikki Trio of spinach croquette, beet cutlet and battered potato dumpling, each presented on top of perfectly paired sauces. Other standouts include the Coconut Curry Potatoes, which sizzle with curry craving with velvety, ghee-smoothed shrimp. The smoke and spice of the tender-fried Ghar Batori Chicken is also perfect. But it's what they go full-on veggie that the restaurant surprises — the Punjabi Power Greens for example, is packed with flavor (and nutrients), and sheds the paneer cheese to its advantage. And even the gluten-free Miso Raiti (courtesy of lentil flour) serves as an ideal alternative to saun. You can already hear the footsteps of the people who will be lining up to try the health conscious and simply delicious food here. But ultimately this is a place for anyone who loves Indian cuisine and wants to experience how far presentation and flavor can be pushed to a whole new level.



It's almost tempting to chug this Punjabi Power Greens, so don't forget to bring your stomach.



The Tikki Trio (left) and Ghar Batori Chicken (right) are two great options and easy to share.



The chilly, designed, airy space will make this both a destination as well as a neighborhood favorite.

Old Monk

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Tel: (646) 551-2022 | www.oldmonkny.com | Sun-Thurs 5:30-10 pm, Fri-Sat 5:30-11 pm

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3. Tasting the soup with straw



4. Tasting the filling with spoon

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Entertainment Event / Leisure

Exhibition

Ongoing through September 26 FREE

Home Away From Home 2016

The Alumni Association of Yonsei Art University NY Club

Established in 2003, the Alumni Association of Yonsei Art University NY Club has over a hundred members, mostly living in the NY Tri State area. The organization will have an annual exhibition *Home Away From Home 2016* at the Toner Gallery. This year, twenty three members will be participating in this exhibition. Opening reception will be held on Sept. 23, from 6-8pm.

Location: Toner Gallery

424 W 126 St, (bet 5th & 6th Ave.), New York, NY 10017

www.tonergallery.com

Ongoing through October 21 FREE

Mikiko Hara, in the Wake of an Eye 1996-2009

Myoko Yoshinaga Gallery

Myoko Yoshinaga Gallery, a contemporary art gallery, is presenting the first solo exhibition of Japan based photographer, Mikiko Hara. Based on Hara's recent book "Change", the exhibition features twenty color photo prints spanning over a decade from 1996 to 2009. Her photographs present everyday mundane situations, in interesting perspectives, and uses colors and shadows to add texture and mystery to each photograph. Mikiko Hara recently won the prestigious Iwan Kimura Photography Award for her consistency to capture seemingly insignificant moments in life and let them speak for themselves with subtle but layered meaning.

Location: 40 W 29th St, (5th & 1st Ave.), New York, NY 10011

TEL: 212-248-7322 / www.miyokoyoshinaga.com

October 18-19 FREE

Beautiful Crafts from Alaska New York 2017

The Nippon Gallery

The Nippon Club will showcase unique arts and crafts

from Alaska. Pre-

lecture through the

exhibition:

"Beautiful Crafts

from Alaska New

York 2017" Miyu-

waka crafts

made by Shunji

Kurokawa, artisan

with 45 years of

experience and

an 18 times win-

ner of the Good

Design Award

will be on display.

Miyu-waka is a traditional craft art

native to the prefecture, for which this piece of wood is

used to create designs and patterns painting a box or cas-

etimer. Also on display, will be Haruaki Harashina's innova-

tive crafts made by using the rare bird tree wood. Doore

Kimori

Location: 115 W 20th St, (bet 4th & 5th Ave.)

New York, NY 10011

TEL: 212-431-2222 / www.apparel.org

Ongoing through October 25 FREE

Contemporary Japanese: Collection Exhibition

Soko Sakurai Gallery



Having opened its doors to the public this August, Soko Sakurai Gallery is the first foreign branch of the Soko Sakurai Museum specializing in showcasing contemporary "shogun" (translated into "Japanese painting") shogun is a style of painting developed in Japan which is unique in the way it uses natural pigment. While true to the basics of shogun, contemporary shogun artists also employ techniques and aesthetics influenced by Western arts. At the inaugural exhibition, shogun collections by 14 artists

are on display in the gallery, all of which take their theme from nature (shogun blossoms).

Location: 321 W 20th St, (bet 10th & 11th Ave.)

New York, NY 10011

TEL: 212-248-7322

www.soko-sakurai.com

Ongoing through January 21

Southeast Asia Contemporary Art Exhibition

Asia Society

The Asia Society presents an exhibition exploring artistic practice as a response to social and political change through the works of seven contemporary artists from three Southeast Asian countries: Indonesia, Myanmar and Vietnam. The exhibition features works of award-winning installation, photography, sculpture and video. The seven artists and artist group featured in the exhibition are: FX Harsono, Heri San, Diah Q, Li Nge Lay Nguyen Thi Thanh Mai, The Fragrant Group, Angke Purbandono and Tessa Wulfe. Throughout the course of the exhibition, the museum will host a series of lectures and performances related to the contemporary politics of Asia in southeast region.

Location: 725 Park Ave, (bet 76th & 77th St), New York, NY 10021

TEL: 212-264-4000 / www.asiasociety.org

Performance

October 9

Shirotsuki and Ishiguro: Discovery in a Single Term

Center for Remembering & Sharing

The Center for Remembering & Sharing presents an after noon of new and traditional Japanese works performed by the two (Shirotsuki Brown (Shirotsuki/Tanaka) poet/producer Shirotsuki (Shirotsuki), and Issa Maegaki (Shirotsuki). The performance introduces the audience to the new shogun, a single strong rhythm with a complex array of sounds. The instrument is named to accompany song and the shogun, an on and offbeat state, goes more body to the shogun's sound. This concert is part of a 12-week

U.S. tour and is supported by the MUSE Japanese Cultural Heritage Initiative and by the Japan Foundation.
 Location: 333 4th Ave., (between E 12th & 13th Sts.)
 New York, NY 10003
 Tel: 212 637-8421 / www.cuny.edu

but when it

AGES OF ENCHANTMENT: JPA Cultural Repertoires
2017

Japan Performance Arts (JPA)

On Saturday Oct. 28, Japan Performing Arts (JPA) will hold a stage performance called Cultural Repertoire 2017 at Symphony Space on the Upper West Side. Being titled as "adulthood," or the combination of education and entertainment, it will include a



Asian drama and traditional performing arts. Each portion of the program will be narrated in both Japanese and English, and related photographs will be used for the explanation. In the traditional performing arts segment, performance with 17-meter long paper dragons from Shimonoseki will be presented. Also highlighted in this segment will be Japan's "manga, anime, and bunraku," UNESCO's intangible cultural asset, performed by three puppet masters led by Kiyoshi Kishida. JPA hopes to spread Japan's traditional performing arts on regular lecture and festival programs at educational institutions and events, and Cultural Exchanges in an era of globalization.

Location: Synchrotron Space
2517 Broadway, 1st Floor S.E., New York, NY 10013
www.synchrotron-space.org
Info: www.synchrotron-space.org
info@synchrotron-space.org

Workshop

October 29

[Online Workshop](#)

Friends Academy of Japanese Children's Society

At the Florida Academy of Japanese Children's Society where young children through high school aged kids can receive Japanese language instruction there will be 2 sessions of anime workshop. Participating families will have a chance to learn anime techniques. The first one was (1:30-2:35 pm) is for families with children ages 3 to 5, and the second (2:35-3:30 pm) for the ones with children

Preschool school. Each session takes up to nine families. Reservations via phone are required by Oct. 30 (location 703 W. 18th St., 1st Floor, New York, NY 10011). Tel. 718-335-8121 / www.museumofjudaism.org

Event

September 18

Screening, Performance and Talk Show on Drug Addiction

Moore-Tan Media Entertainment, Inc. /Walt Disney

Japanese actor Masaharu Uchida will identify personal experiences of recovering from drug addiction through a film, theater performance and talk show SHIRYOON - White Darkness will be presented in Japanese with English subtitles not be followed by a Q&A session. Afterwards there will also be a solo performance ADDICTION by Uchida himself, followed by his Talk Show Individual as well as a poster of posters for each movie are available. A reception will be held on Sat. 28 at 12:00 (103 4th Ave. NYC) prior to the screening and performance on Sat. 29 location: 4044 Theater District DR 6626/6628 CLJH
212 674 4414 / Fax 212 674 4414 / New York NY 10019
212 234 6171 4212
Info: www.downtown.org/ / www.theatrical.net/
Tel: 212 674 4412

October 15-18

Cosplay Photo Contest!
GO! GO! CURRY!
GGI GGI CURRY! will have a Cosplay Photo Contest in conjunction with New York Comic Con from Oct. 5-6, featuring those who applied their pictures in this case along with GGI GGI CURRY! carry dishes to the GGI GGI CURRY! Facebook page will have a chance to win a \$100 cash reward. The person who gets the most likes will be the winner. GGI GGI CURRY! will deliver dishes to the Javits Center during the conventions, and will also have a Tweak Curry campaign. Those who give the right answer to the contest will receive a free Tweak Curry topping on their next curry order. The Cosplay/Photo Contest and Tweak Curry campaign are sponsored at All-New York locations.

212.719.7300

For other features, see www.gutenberg.org

October 1988

Keywords: *Alcohol consumption, drinking water, health, life expectancy, mortality, risk factors*

The Money Club



The Newport Club will present the Japanese Gashû entertainment event "Hase-dane Orchestra" ("Gashû" culture is a traditional form of entertainment, in which gashû would entertain guests with entertaining converse, tea, games, music and dance. Experiences the Gashû entertainment culture with gashû, mûsô no Japane instrument musicians coming all the way from Nara Prefecture. Attendees will have happy Kaiseki (Japanese elegant course meal) and sake.

Location: 143 W. 7th St., (btw 6th & 7th Ave.)
New York, NY 10019
Tel: 212-607-7333
www.casualdai.com

October 28

Spring 2017

Summary Potential

Summertime Entertainment will stage a pop-cultural event full of dancing and glitzy costumes on Oct. 1 at Brooklyn Expo Center. The very first Asian Lovers 2017 will feature stage performances by K-pop Woorien, Teles (Cinder Ensemble), Japanese Take 4 and REACT (pop staged) and THE EITHER (traditional Chinese instruments rock band). Display Center coffees, Mood Girls (cute models in costume, serving food) and various food vendors. There will be live DJ performance throughout the event played on an enclosed mix of Asian music.

Location: Brooklyn Expo Center: NY
77 North St. (at Franklin St.) Brooklyn, NY 11222
www.ijournalism.com

Happenings



October Promotion: 10% off the entire bill

GARDEN NEW YORK

During the month of October, the Japanese hair salon, GARDEN NEW YORK in the West Village will be offering haircuts at 30% off for first-time customers on weekdays.

"Fall is the season to come in the hair cut, so during the summer hair gets damaged by UV rays, being out doors and drying out from air conditioning. The hair especially feels the heat of the sun, so it's spread can be guaranteed by taking care of split ends and other problem spots with a haircut," says YAKA, stylist of GARDEN. Mention Chopsticks NY to receive this offer.



Location: 223 W 136 St. (bet. Grand St. & Washington St.)
New York, NY 10011
TEL: 212-647-1302
www.garden-spa.com  

Free Laser Hair Consultation for New Patients Worldwide Dental

During October, Worldwide Dental is offering patients over 15 years old free laser hair consultations. This consultation normally goes for \$300, and patients who undergo this tooth whitening procedure pay \$6000-\$8000 over the course of eight months to two years of treatment. The

difference between laser hair and waxing is that it doesn't use wax, so you don't have to worry about food getting stuck in your hair, waxing is a personalized treat you want all the time, except for when eating or drinking.

Location: 10 Worldwide Plaza, (bet. 106 & 236 St.)
New York, NY 10015
TEL: 212-433-4362
www.worldwide.com 

50% off for New Customers STEP BONE CUT BAR



In accordance with its grand opening in July, STEP BONE CUT BAR is offering new customers half off cuts through the end of the year. Men's cut regularly starts from \$80 and women's from \$100. The STEP BONE CUT uses a new, innovative hair cutting method that makes your face

look smaller, is unique to style, is long lasting, and provides easily adjustable volume. STEP BONE CUT BAR can "Remove Your Look," giving you the cuts forwards you love the more character you're

Location: 229 East St., (bet. Canal & White St.) 2/F.
Brooklyn, NY 11206
TEL: 718-424-2500
www.stepbone.com/brooklyn 

12th Anniversary Parties Tanaka Shima Hair Salon

Tanaka Shima Hair Salon is a friendly salon that attends to the individual needs of every client. This October, Tanaka Shima Hair Salon is celebrating its 12th anniversary with a series of parties. Clients who go to either the Downtown or Uptown location, have a chance to win one of the following after their appointment: A Coupon for a Hair head spa or hair treatment (250 people), any beauty product chosen from a basket (50 people), \$30 gift certificate (5 people), hair oil gift certificate (2 people), or \$30 gift certificate (1 person). The parties will continue throughout the month of October, so until supplies last.

Location: 225 W. 106 St., (bet. 6th Ave.) New York, NY 10011
TEL: 466-426-0277
DT & Uptown, New York, NY 10013
TEL: 212-727-8839
www.tanakashima.com  



DEALS OF THE MONTH

J-Anime Night (Halloween x Anime)

October 27 & 28

For the first time in New York City, Japan Fest is hosting a Japanese style Halloween festival called "Anime x Halloween" in Brooklyn. This two-day festival will be featuring the final round of the international competition "World Cosplay Battle 2017," where cosplayers compete to win a round trip to Japan. There will also be anime-themed games, dancing, performances and artists including Akhira Hoga ("Nights") off-off performer "Power Ranger" actor, Kaho Gengod MC, Anime warrior, McDonald's Group first finalist and more. There will also be Japanese food vendors including ramen contest winner, Mitsy Jara, Chopsticks NY is giving away two Saturday tickets. To enter the giveaway send us a e-mail to schedule@chopsticks.com with your name, phone number and e-mail address with "J-Anime Night" as the header by Oct 12. Winners will be notified via e-mail by Oct. 20.



Location: Du Nois
 250 Moller St. (bet. Rockaway & Irving Ave.) Brooklyn, NY 11227
www.janime.com  

High Grade Japanese Tea Sample Set Giveaway (20 Sets)

Thés du Japon

Thés du Japon is a tea merchant established in Japan. The teas are selected by the first French partner certified "Japanese Tea Institute" and are available through www.thes-du-japon.com. We put together sample set for beginners "Thés du Japon's Beginner Sample Set", each of which contains 5 kinds of selected green tea (one each from various regions). 26 lucky Chopsticks NY readers who can come in DNY office to pick it up will receive the set for free. To enter the giveaway send us email to schedule@chopsticks.com with your name, phone number and email address with "Japanese Tea Giveaway" as the header by Oct. 31. Winners will be notified via email by Nov 3.



www.thes-du-japon.com

Japan Performing Arts, Inc. Presents

AGES OF ENCHANTMENT

JPA Cultural Repertoires 2017

Saturday, October 28th
at 6:30 pm

Tickets
symphonyspace

www.symphonyspace.org

For more info
www.japanperformingarts.org

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RSVP: info@nipponclub.org / www.nipponclub.org



ごちそうさま

"GOCHISOU-SAMA DESHITA"

[Meaning] Thank you, very much.

[Note] In Osaka phrase Japanese say also may well expressing appreciation for food you've just had. Gochisou deshiya means about "So, gochisou-sama deshita" implies "I'm feeling good."

Eat Up. Drink Up. Japan

Chopsticks NY magazine presents its very first Sake and Food event, "Eat Up! Drink Up! Japan" on October 27. During the event, we will divide Japan into 6 regional blocks and offer craft sake from each block and matching food made with the regional delicacies.

Time: **October 27 (Fri)**

Lunch Session: 11:30 am-2:00 pm,

Dinner Session: 6:30-9:30 pm

Location: 4 WKS Building NYC EVENT SPACES

4 W 43rd St., (bet. 5th & 6th Aves.), New York, NY 10036

Admission: \$35 for Lunch Session

\$25 for Dinner Session

(Dessert will be served in addition to the regional dishes.)

\$75 for Drinks VIP

(Early entry from 5:30 pm, access to VIP lounge with Daigyojo counter and Matcha counter)

For tickets: Go to chopstickny.eventbrite.com
Event inquiries: 212-431-9979

Food

18 dishes from nationwide, 3 from each block, will be served during the event. Every dish a crafted to be paired with regional sake. There will be at least one vegetable dish in each block.

Sake

Over 50 brands of sake, at least five brands for each region, will be served along with the dishes above. Brands include: Gokuryu (Shirato Sake Brewery), Minamigawa (Anbe Shuzo), Kibota (Fush-Shuzo Sake Brewing), Tongariwa (Shiro Sake Brewing), Shirohatazumi Jun (Jillywa Sake Brewing), Miyocissus (Miyocissus Brewery), Shiro (Kawadashi Sake Brewery), Umetoyado Umetcho (Umetoyado Brewery), Ikeda (Daiichi Sake J.S.A.), Inc., Denso (Machi Shuzo Co., Ltd.) and Koka No 54 (Daigo Shuzo). The full sake list can be found online at www.chopsticknyeventbrite.com by October 15.

Daigyojo Counter (VIP Room only)

Using sake rice milled more than 50%, daigyojo is considered to be the highest quality sake. A sake sommelier will serve a selection of daigyojo sake with different taste profiles. This is a great opportunity to compare aromas and tastes of several daigyojo while listening to the sommelier's stories.

Matcha Counter (VIP Room only)

Several grades of matcha will be served, allowing guests to try different taste profiles.





LEGENDARY BĪRU

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